



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Peach Chutney Glazed Pork Fajitas

Prep Time: 20 Minutes

Cooking Time: 18 Minutes

Serves 2

Ingredients:

6 each 6" Heat Pressed Flour Tortillas (10400)
4 oz. wt. Pork Tenderloin
Jamaican Jerk Seasoning Blend to coat
Peach Chutney , (ICC Foods) to brush
2 oz. vol. each Red and Green Bell Peppers , thinly sliced
2 oz. vol. Yellow Onions , julienne slice
6 oz. vol. Pre-cut Unfried White Corn Tortilla Strips (06771) , fried
4 oz. vol. Grilled Pineapples and Peach Salsa, see related recipe

Directions:

1. Heat tortillas in steam cabinet.
2. Place white tortilla strips in fryer until crispy. Remove from fryer and season with salt.
3. Rub pork tenderloin with Jamaican jerk seasoning. Place on grill and brush occasionally with peach chutney until proper internal temperature is reached. Remove from grill and place on worksurface.
4. Quickly sauté peppers and onions in sauté pan and place on sizzling fajita skillet.
5. Top with sliced pork tenderloin, crispy tortilla strips and grilled pineapple and peach salsa.
6. Serve with warm pressed flour tortillas.





Recipes

MISSIONFOODSERVICE.COM

Grilled Pineapple and Peach Salsa

Serves 1

Ingredients:

10 oz. vol. Grilled Pineapples , small dice
4 oz. vol. Fresh Peaches , thinly sliced
3 oz. vol. Red Onions , small dice
3 oz. vol. Red Bell Peppers , diced
1 tsp. Fresh Mint , chopped
2 tsp. Fresh Cilantro , chopped
1 1/2 Tbsp. Fresh Jalapenos Jalapeño , seeded and minced
1 Tbsp. Lime Juice
1/4 tsp. Kosher Salt

Directions:

1. Fold all ingredients together in a mixing bowl.
2. Place in a storage container and refrigerate until ready for use.