



Recipes

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Jerk Chicken Tostadas Mon

Prep Time: 15 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

- 2 each 6" Red Corn Tortillas (10611)
- 1 each 6" White Corn Tortilla (10610)
- 1 1/2 oz. vol. Black Bean and Green Onion Salsa , see related recipe
- 1 1/2 oz. wt. Jamaican Jerk Chicken , see related recipe
- 1 1/2 oz. wt. Pepperjack Cheese , shredded
- 2 oz. vol. Charred Pineapple and Mango Puree , see related recipe

Directions:

1. Fry red and white corn tortillas in 360 fryer. Remove from fryer and drain.
 2. Ladle 1 ½ oz. of black bean and green onion salsa in the center of each corn tortilla.
 3. Top each with ½ oz. of shredded Jamaican jerk chicken and ½ oz. of shredded pepper jack cheese.
 4. Place under cheese melter until cheese begins to melt.
 5. Drizzle each tostada with charred pineapple and mango puree and stack to serve.
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Recipes

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Black Bean and Green Onion Salsa

Serves 1

Ingredients:

- 1 1/3 cups Black Beans , drained and rinsed
- 2 Tbsp. Fresh Cilantro , minced
- 1/2 cup Green Onion , thinly sliced
- 2 Tbsp. Fresh Limes Juice
- 1 tsp. Jalapeno Puree (Border Foods #8464)
- Kosher Salt to taste

Directions:

1. Fold all ingredients together in a mixing bowl. Place in a covered storage container.
2. Label, Date and Refrigerate.

Charred Pineapple and Mango Puree

Serves 1

Ingredients:

- 1 1/4 cups Fresh or Frozen Mangos
- 2 Tbsp. Lime Juice
- 1 cup Charred Pineapple
- 1/2 cup Coconut Milk
- 2 Tbsp. Pineapple Juice

Directions:

1. Place all ingredients together in blender and puree until smooth.
 2. Transfer to a squeeze bottle and hold refrigerated until ready for use.
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Jamaican Jerk Chicken

Serves 1

Ingredients:

- 3/4 cup BBQ Sauce (Cannonball)
- 2 1/2 Tbsp. Jamaican Jerk Pasta (Walkerswood)
- 1/4 cup Pineapple Juice
- 2 1/2 lbs. Boneless Skinless Chicken Breast and Thigh Meat

Directions:

1. Whisk BBQ Sauce, Jamaican jerk paste and pineapple juice together in a mixing bowl.
2. Place chicken in 2" deep pan. Pour 1/2 of bbq sauce over chicken and toss chicken to coat in marinade.
3. Marinade up to two days in advance.
4. When ready to grill, remove chicken from marinade and grill chicken until proper internal temperature is reached.
5. Remove from heat and shred chicken. Toss shredded chicken in remaining bbq sauce and hold hot until ready for use.