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Carnitas Nachos

Prep Time: 45 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

1.5 qts. (4.5 oz. wt.) Pre-cut Unfried White Corn Tortilla Chips (10861)

4 oz. vol. Black Bean Puree , see related recipe

3 oz. wt. Carnitas , shredded

5 oz. vol. Cotija Cheese , grated

To drizzle Mojito Crema , see related recipe

1/2 oz. vol. Crispy Garlic Chips

Directions:

1. Place precut unfried white triangle tortilla chips that have been brought to room temperature in 350-360F fryer.

2. Fry chips until bubbles subside in fryer. Remove from fryer and drain.

3. Spread white triangle tortilla chips on oven safe platter.

4. Ladle black bean puree over tortilla chips.

5. Top with grated cotija cheese and carnitas.

6. Place in 350 degree oven or under cheese melter until cheese is melted.

7. Remove from oven.

8. Drizzle with mojita crema and crispy garlic chips.



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Black Bean Puree

Serves 1

Ingredients:

- 1 1/2 cups Yellow Onions , chopped
- 2/3 cup Green Onions , sliced
- 1 each Jalapeno Pepper , diced
- 1 Tbsp. Garlic , minced
- 2 cups Black Beans , soaked overnight and drained
- 1/2 tsp. Cumin
- 2 Tbsp. Bacon Fat
- 1 Bay Leaf
- 7 cups Water

Directions:

1. Place all ingredients into large stockpot.
 2. Fill pot with 7 cups of water.
 3. Cook on medium low heat approximately 2 hours or until completely tender.
 4. Cool slightly.
 5. Place in blender on low speed.
 6. Gradually increase speed and blend until smooth.
 7. Season with salt to taste.
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Mojito Crema

Serves 1

Ingredients:

8 oz. Mexican Créma
4 Tbsp. Mint , fresh , chopped
1/4 tsp. Lime Zest
1/2 tsp. Kosher Salt
2 Tbsp. White Onions , minced
1 each Lime , squeezed for juice
2 tsp. Sugar , granulated

Directions:

1. Place all ingredients in blender until smooth.
2. Pour into squeeze bottle.
3. Label, date and refrigerate.