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Lonestar Puffy Tacos

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 2

Ingredients:

4.5" White Corn Tortilla (20123)

8 oz. vol. Shredded Red and Green Cabbage

2 oz. vol. Yellow Onions , thinly sliced

1 oz. vol. Creamy Avocado Lime Dressing , see related recipe

2 oz. wt. Grilled Chicken , thinly sliced

12 oz. vol. Mixed Greens

3/4 oz. vol. Agave Ancho Chile Glaze , heated , see related recipe

Directions:

1. Bring 4.5" corn tortillas to room temperature. Place on very hot flattop grill or in a pizza oven. When outside of tortillas begin to bubble up and get slightly toasted quickly drop into fryer to puff and crisp up on both sides.
2. Remove from oil and drain.
3. Toss shredded cabbage and onions with creamy avocado lime dressing.
4. Smash center of taco and fill with slaw and top with sliced grilled chicken.
5. Serve over mixed greens and drizzle with agave ancho chile glaze to serve.
6. ****Note:** For more flavor , marinate chicken breast in half of agave ancho chile glaze (4 hours or overnight) before grilling.



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Agave Ancho Chile Glaze

Serves 1

Ingredients:

6 oz. vol. Agave Nectar , light
2 Tbsp. Ancho Chili Pepper Powder , toasted
1/2 tsp. Sea Salt

Directions:

1. Whisk all ingredients together in mixing bowl.
2. Place in storage container
3. Label , Date and Refrigerate.

Creamy Avocado Lime Dressing

Serves 1

Ingredients:

4 oz. vol. Yellow Onions , chopped
16 oz. vol. Fresh Avocado , chopped
2 oz. vol. Lime Juice
8 oz. vol. Sour Cream
1/2 tsp. Kosher Salt
2 Tbsp. Hot Sauce
2 Tbsp. Fresh Cilantro

Directions:

1. Place all ingredients together in a food processor.
2. Blend until smooth.
3. Place in a storage container. Label, Date and Refrigerate.