



Recipes

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BBQ Pork Nachos

Prep Time: 8 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

1 each 8" Pressed Mazina™ Tortilla (08043)

1 oz. vol. BBQ Sauce , heated

2.5 oz. Wt. Chile Roasted Pulled Pork , chopped , see related recipe

4 oz. vol. Pepper Jack Cheese , shredded

1.5 oz. vol. Roasted Corn and Pineapple Salsa , see related recipe

Pickled Red Onions , small dice , to garnish , see related recipe

Directions:

1. Cut mazina tortilla into 1/6's. Brush a half sheet pan with oil and dust with sea salt.

2. Place in a preheated 350 convection oven for approximately 10 minutes or until lightly golden brown. Remove from oven to cool slightly.

3. Place mazina crisps on serving platter. Drizzle each crisp with approximately 1 tsp. of bbq sauce, 2 tsp. shredded pepper jack cheese, chopped pork, remaining cheese and roasted corn salsa.

4. Place in a microwave or in cheese melter, until cheese is just melted.

5. Remove from heat and garnish with pickled red onions.

6. Serve immediately.



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Chile Roasted Pulled Pork

Serves 1

Ingredients:

7.5 lbs. Boston Butt Pork
3 Tbsp. Ancho Chile Seasoning
1 Tbsp. Light Brown Sugar
2 tsp. Black Peppers
1 tsp. Ground Cumin
1 tsp. Ground Mustard
8 each Chipotle Chiles , drained and seeded
2 each Sweet Yellow Onions , julienne slice
5 large cloves Fresh Garlic , minced
4 oz. vol. Green Chiles , drained
3 cups Water

Directions:

1. Mix sugar and dry spices together in a small bowl. Rub over pork.
2. Heat a large sauté pan over medium high heat.
3. Sear both sides of pork. Remove from heat.
4. Place ½ of onions and chipotles in bottom of a roasting pan.
5. Top with seared pork, remaining onions, garlic and chiles.
6. Pour water into pan and cover tightly.
7. Place in a preheated 325 convection oven and cook until pork easily tears apart when pierced with a fork (4-8 hours, depending on size of meat)
8. Remove from oven and cool slightly.
9. Place pork on cutting board and pull meat apart with forks. The meat should tear apart easily.
10. Chop into smaller pieces if desired. Hold warm for service or cool completely and place in a storage container and hold refrigerated or frozen until ready for use.

