



## Recipes

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# Southern Chicken Crunch Tacos

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 2

### Ingredients:

2 each 6" Pressed Mazina™ Tortillas (08042)  
2 oz. vol. Smoked Pimento Cheese Spread, see related recipe  
2 each 5" White Corn Taco Shells (10105)  
3 oz. wt. Chicken Tenderloins , fresh  
1/2 cup Buttermilk  
Seasoned Flour ,to dredge , see related recipe  
4 oz. vol. Shredded Lettuce  
1 oz. vol. Tomatoes , diced  
2 oz. vol. Pickled Cabbage Relish , see related recipe  
Chipotle Ranch Dressing , optional (commercially available)

### Directions:

1. Soak chicken tenderloins in buttermilk and soak overnight. When ready to serve remove chicken from buttermilk and shake off excess liquid. Dredge chicken in seasoned flour, shaking off excess flour. Place in 350 fryer for approximately 3 minutes or until proper internal temperature is reached. Remove from fryer and place on cutting board. Coarsely chop chicken and hold warm.
2. Steam Mazina tortillas and place on worksurface.
3. Spread 1 oz. of smoked pimento cheese spread on each Mazina tortilla.
4. Place white corn taco in center of Mazina. Press Mazina tortilla to white corn taco shell.
5. Fill each taco with 1 oz. of diced fried chicken, 1 oz. pickled cabbage relish, 2 oz. of shredded lettuce, 1 Tbsp. of diced tomatoes.
6. Drizzled with Chipotle Ranch dressing if desired.



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## Seasoned Flour

Serves 1

### Ingredients:

16 oz. vol. All Purpose Flour  
1/2 tsp. Cayenne Pepper Sauce  
1 tsp. Paprika  
1 tsp. Garlic Powder  
1.5 tsp. Kosher Salt  
2 tsp. Black Peppers

### Directions:

1. Fold all ingredients together in a mixing bowl.
  2. Place in an airtight covered storage container.
  3. Hold at room temperature.
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### Pickled Cabbage Relish

Serves 1

#### Ingredients:

20 oz. wt. Cabbage , shredded  
8 oz. vol. Red Onions , small diced  
1 oz. vol. Kosher Salt  
8 oz. vol. Granulated Sugar  
4 oz. vol. Apple Cider Vinegar  
1 tsp. Tumeric  
2 tsp. Celery Seed  
1 oz. vol. Creole Mustard

#### Directions:

1. Place cabbage and onions in a non reactive mixing bowl. Sprinkle with kosher salt and let sit at least 1 hour.
2. Heat sugar and vinegar in a saucepan and bring to a simmer. Remove from heat and add in spices and whisk in mustard.
3. Cool slightly.
4. Drain cabbage and squeeze out as much liquid as possible.
5. Place into a clean mixing bowl.
6. Pour enough syrup over to coat and place in a storage container.
7. Label, Date and Refrigerate.





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# Smoked Pimento Cheese Spread

Serves 1

### Ingredients:

- 4 oz. vol. Whipped Cream Cheese
- 2 oz. vol. Mayonnaise
- 3 oz. Pimento , drained
- 1/4 tsp. Black Pepper
- 1/8 tsp. Kosher Salt
- 12 oz. vol. Smoked Cheddar Cheese , shredded
- 2 oz. vol. White Onions , minced
- 1/2 oz. vol. Pickled Jalapenos

### Directions:

1. Fold all ingredients together in a mixing bowl until thoroughly combined.
2. Place in a storage container.
3. Label, Date and Refrigerate.