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Mofongo Rellenos

Prep Time: 45 Minutes

Cooking Time: 3 Minutes

Serves 10

Ingredients:

14 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

16 oz. vol. Chicken Broth

4 each Green Plantains , peeled and quartered

8 oz. vol. Green Onions , thinly sliced

1/2 tsp. Kosher Salt

8 oz. vol. Chicharrones , crushed

Egg Wash , to brush

16 oz. vol. Onion Mojo (see related recipe)

Fresh Cilantro sprigs , to garnish

Green Onions , sliced on a bias , to garnish

Directions:

1. Bring chicken stock to a simmer. Blanch plantains for 2-3 minutes. Remove plantains from broth and set aside.

2. Heat 4 oz. of vegetable oil in large sauté pan over medium high heat.

3. Pan fry plantains until golden brown.

4. Add green onions, salt and 2 oz. of onion mojo.

5. Ladle chicken broth in as needed to keep plantains moist.

6. Remove from heat and place in a mixing bowl. Mash plantains with a potato masher and fold in crushed chicharrones.

7. Keep warm for service.

8. Place grill ready tortillas on worksurface.

9. Mound 2 oz. of mofongo filling in the center of each tortilla.

10. Brush outside edges of tortilla with egg wash.

11. Bring left and right center towards center of



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Onion Mojo

Serves 1

Ingredients:

- 2 oz. vol. Olive Oil
- 32 oz. vol. White Onions , chopped
- 1 Tbsp. Fresh Garlic , chopped
- 2 oz. vol. Cilantro Leaves , chopped
- 2 oz. vol. Orange Juice
- 2 oz. vol. Lemon Juice
- 4 oz. vol. Mangos Puree
- 1 oz. vol. Lime Juice
- 1/2 tsp. Kosher Salt

Directions:

1. Melt butter in a large sauté pan over medium high heat.
2. Add onions and garlic and sauté until translucent.
3. Remove from heat and cool slightly.
4. Place onions and remaining ingredients in a blender.
5. Blend until smooth and pureed.
6. Strain sauce through a fine mesh sieve pressing against solids to extract liquid.
7. Place in a storage container and cool completely.
8. Label, Date and Refrigerate.