



Recipes

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Smoked Chicken Tacos with Habanero-Coconut Hot Sauce

Prep Time: 35 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

Smoked Chicken , see related recipe
36 each 5" White Corn Taco Shells (10105)
Green Cabbage , finely shredded for garnish
Red Cabbage , finely shredded for garnish
Toasted Cashews , rough chopped for garnish
Fresh Scallions , thinly sliced for garnish
Fresh Papaya , peeled and small diced for garnish
Habanero-Coconut Hot Sauce , see related recipe, for garnish

Directions:

1. For one order; add 1 oz. of chopped smoked chicken into 3 Mission Taco Shells, garnish with cabbages, cashews, scallions and fresh papaya. To finish; drizzle each taco with habanero-coconut hot sauce, repeat for remaining taco shells.





Smoked Chicken

Prep Time: 10 Minutes

Cooking Time: 150

Minutes

Serves 1

Ingredients:

- 1/3 oz. Brown Sugar
- 1/2 tsp. Ground Allspice
- 1/6 tsp. Ground Cinnamon
- 1/6 tsp. Ground Clove
- 1/8 tsp. Ground Nutmeg
- 1/6 tsp. Dried Thyme
- 1/2 tsp. Dried Ground Chipotle Powder
- 1/2 tsp. Salt
- 1/6 tsp. Pepper
- 2/3 each Fresh Bone-In Chicken Thigh-Leg Quarters
- 1 lb. Applewood Smoking Chips, soaked in water

Directions:

1. Combine all spices together and rub on chicken and marinate in an air tight container or bag for up to 6 hours under refrigeration.
2. Pre-heat smoker according to manufacturer's instructions with soaked wood chips. Place marinated chicken on the racks of the smoker and smoke for 2- 2 ½ hours or until an internal temperature of 165° is reached. Once completely smoked, remove chicken skin and de-bone, chop into small pieces. Reserve warm. May need to add a small amount of water to pan to keep moist while holding.





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Habanero-Coconut Hot Sauce

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/4 each Fresh Habanero Pepper , de-seeded and minced

2/3 oz. Shredded Sweetened Coconut

1 fl. oz. Lite Coconut Milk

1/6 fl. oz. Pineapple Juice

1/8 cup Fresh Cilantro , minced

1/6 tsp. Salt

Directions:

1. Place all ingredients into blender and blend for 30 seconds, adjust salt if needed; funnel into a squeeze bottle. Reserve.