



Recipes

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Pork Confit Tacos with Piquillo Pesto & Braised Kale

Prep Time: 40 Minutes

Cooking Time: 240

Minutes

Serves 12

Ingredients:

6 lbs. Lard

4 1/2 lbs. Fresh Boneless Pork Shoulder , cut into medium size cubes

Salt and Pepper to taste

1 1/2 Tbsp. Sherry Vinegar

1 tsp. Crushed Red Chile Flakes

1 1/2 Tbsp. Fresh Parsley , minced

24 each 6" Yellow Corn Taco Shells (10115)

Piquillo Pepper Pesto , see related recipe

Braised Kale , see related recipe

Roasted Garlic Aioli , see related recipe

Directions:

1. Pre-heat a convection oven on low-fan to 225°F.

2. Completely melt lard in a medium size saucepan over medium heat. Season pork with salt and pepper and place in a 4" half hotel pan, cover with melted lard. Cover pan with foil and place in pre-heated oven. Cook for 3 hours and 45 minutes, or until pork is fork tender. Remove pork and gently shred into smaller pieces. Reserve fat.

3. Transfer cooked pork to a mixing bowl and season with sherry vinegar, crushed red chili flakes and minced parsley. Reserved covered on a hot line for assembly.

4. For one order; spoon 2 ounces pork confit into 2 Mission® Taco Shells, top each with 1/2 ounce piquillo pesto, 1.0 ounce braised kale and a drizzle of roasted garlic aioli.



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Piquillo Pepper Pesto

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

- 1/2 lb. Piquillo Peppers , jar
- 1/8 oz. Almond Slivers, blanched, peeled
- 1/6 each Whole Garlic Cloves , smashed
- 1/6 oz. Grated Parmesan Cheese
- 1/8 cup Fresh Parsley , rough chopped
- 1/8 tsp. Salt
- 1/8 tsp. Pepper
- 1/3 fl. oz. Extra Virgin Olive Oil

Directions:

1. Add all ingredients to food processor and puree until smooth. Reserve for assembly. If pesto is a bit thick, just add more olive oil.

Braised Kale

Serves 1

Ingredients:

- 2 oz. vol. Reserved Pork Fat
- 5 oz. Yellow Onions , thinly sliced
- 3 each Whole Garlic Cloves , minced
- 1 lb. Fresh Kale , de-stemmed and cut into 1/2" strips
- 6 oz. vol. Chicken Stock
- Salt and Pepper to taste

Directions:

1. Heat pork fat in a large sauce pan over medium-high heat; add onions and garlic and sauté for 3-4 minutes. Add kale and cook for another 2-3 minutes add chicken stock and season with salt and pepper. Decrease heat and simmer kale for 10 minutes, remove from heat and reserve warm in covered pan on a hot line for assembly.
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Roasted Garlic Aioli

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

4/5 each Whole Roasted Garlic Cloves

1/2 oz. Mayonnaise

1/6 fl. oz. Sherry Vinegar

1/8 tsp. Fresh Thyme Leaves

1/8 tsp. Salt

1/8 tsp. Pepper

Directions:

1. Combine all ingredients into a food processor and puree until smooth, reserve in a squeeze bottle for assembly.