



Recipes

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Oaxacan Shredded Beef & Cheese Tacos

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

Mole Shredded Beef , see related recipe
24 each 7" Yellow Corn Taco Shells (10112)
24 each Oaxacan Cheese , cut into 1/2" long strips
Pinto Beans , see related recipe
Shredded Iceberg Lettuce , for garnish
Red Radishes , thinly sliced , for garnish

Directions:

1. For one order: add 3 1/2 ounces of shredded beef into Mission® Taco Shells, top beef with one strip of Oaxacan cheese, 1 1/2 ounces pinto beans and garnish with shredded lettuce and sliced radishes. Repeat for remaining orders.

Slow Simmered Pinto Beans

Prep Time: 10 Minutes

Cooking Time: 45 Minutes

Serves 1

Ingredients:

1/6 fl. oz. Vegetable Oil
2/5 oz. Yellow Onion , small diced
1/3 each Whole Garlic Cloves , minced
2 2/3 oz. Canned Pinto Beans , drained and rinsed
1/8 qt. Chicken Stock
1/8 cup Fresh Cilantro , rough chopped
1/3 each Bay Leaf
Salt and Pepper to taste

Directions:

1. Heat vegetable oil in a medium stock pot over medium-high heat; add onions and garlic, sauté for 3-4 minutes. Add remaining ingredients and bring to a simmer, reduce heat and slowly cook beans for 45 minutes. Reserve warm.



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Molé Shredded Beef

Prep Time: 15 Minutes

Cooking Time: 90 Minutes

Serves 1

Ingredients:

7 1/3 oz. Flank Steaks , cut into 3" cross cut pieces

2/3 fl. oz. Orange Juice

1 oz. Yellow Onion , thinly sliced

4/5 each Whole Garlic Cloves , thinly sliced

1/8 each Fresh Jalapeño , thinly sliced

1/8 cup Fresh Cilantro , rough chopped

1/6 fl. oz. Apple Cider Vinegar

1/6 fl. oz. Vegetable Oil

1/8 qt. Beef Stock

2/3 oz. Dark Molé , prepared or from a jar

Salt and Pepper to taste

Directions:

1. Combine flank steak pieces with orange juice, onions, garlic, jalapenos, cilantro and vinegar together and marinate overnight in an air tight container under refrigeration.
2. After marinating remove and pat dry, reserving marinating ingredients. Heat a sauce pan with vegetable oil over medium-high heat, season the beef with salt and pepper, sear on all sides, deglaze with beef stock and stir in mole and reserved marinating ingredients. Cover and simmer for 1 1/2-2 hours or until beef is easy to shred with a fork. Shred all the beef.
3. Reserve shredded beef with cooking liquid in a covered pan on a hot line for assembly.