



Recipes

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Spicy Pineapple Pork Wrap

Serves 1

Ingredients:

6 each 12" Garlic Herb Wraps (10252)

Grilled Spicy Pork Pieces , see related recipe

Grilled Vegetables , see related recipe

6 oz. Roasted Tomato Salsa

3 oz. Crumbled Queso Fresco

1/2 bunch Cilantro

Directions:

1. For one wrap: Heat a Mission® Garlic Herb Wrap according to package instructions. Lay the warmed wrap on a work surface and add 6 oz. of grilled pork in the middle top half of the wrap.

2. Top pork with approx. 4 oz. (1/2 C) of grilled vegetables, next add 1 oz. (2 tbsp) of roasted tomato salsa followed by .5 oz. (2 tbsp) of queso fresco.

3. To finish, add a few hand-picked cilantro leaves over the queso fresco, fold the bottom up and then fold in each side to form an open ended wrap and serve hot with cilantro scented white rice.

4. Repeat procedure for the remaining 5 wraps. Enjoy.



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Spicy Pineapple Pork

Serves 1

Ingredients:

4 lbs. Boneless Pork Shoulder
3 each Dried Guajillo Chiles , wipe clean , briefly
toasted and remove stem, keep seeds
7 oz. Chopped Pineapples
4 oz. vol. White Vinegar
2 Tbsp. Vegetable Oil
2 each Garlic Cloves , smashed
1.5 tsp. Mexican Oregano
1 tsp. Ground Cumin
1 can (28 oz) Plum Tomatoes
1 each med. White Onion , quartered
2 oz. vol. Water
4 oz. vol. Pineapple Juice
1/4 cup Cilantro leaves , packed

Directions:

1. First, place pork shoulder in the freezer for 30-45 minutes (to make slicing easier). Remove and slice cross-grain into ½ inch slices, place slices in a hotel pan.
2. For the marinade; add the remaining ingredients to a blender and process until smooth. Pour marinade over pork slices, cover with plastic wrap and marinate for 8 hours.
3. Pre-heat grill to medium-high heat. Wipe off excess marinade and sprinkle pork with salt and pepper, grill the pork slices for 3 minutes a side. Remove and chop into smaller pieces and reserve hot for assembly.



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Grilled Vegetables

Serves 1

Ingredients:

1 each med. White Onion , peeled and cut into 1/4 inch rings

7 each Fresh Pineapples Rings , 1/2 inch

1 bunch Scallion , rinsed and patted dry

1 each Lime , juiced

Kosher Salt , to taste

Black Pepper , to taste

Directions:

1. Pre-Heat grill to medium-high heat. Grill onion rings, pineapple slices and scallions for 45 seconds to 1 minute per side and remove to cutting board. Chop vegetables into smaller pieces and add lime juice and season with salt and pepper. Reserve hot for assembly.