



Recipes

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Related Recipe(s) on the Following Page(s)

Spicy Pork Vindaloo Chimichanga

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 12" Heat Pressed Flour Tortillas (10430)

Pork Vindaloo , see related recipe

1 lbs. Yukon Gold Potatoes , medium diced and
blanched

5 oz. Carrots , peeled , medium diced and blanched

8 oz. Green Peas , blanched

4 oz. Yellow Bell Peppers , medium diced

Cucumber-Yogurt Sauce , see related recipe

Tamarind Raisin Orange Lentils , see related recipe

Directions:

1. Combine cooked pork with potatoes, carrots, green peas and yellow bell peppers in mixing bowl and stir to blend, reserve warm for assembly. Pre-heat fryer to 350°F.

2. For one order: Place approx. 6 ounces of the pork-vegetable mix on the middle of Mission® Flour Tortilla, roll into an enclosed burrito shape. Using toothpicks, pin the edge of the tortilla so it doesn't open, and fry chimichanga for 2 ½ minutes or until tortilla is crisp. Remove toothpicks and serve alongside a generous portion of orange lentils and spoon 3 ounces of cucumber-yogurt sauce over crispy chimichanga.





Recipes

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Pork Vindaloo

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

1/2 tsp. Salt
1/2 tsp. Cayenne
1/3 tsp. Black Pepper
1/3 tsp. Ground Cumin
1/4 tsp. Black Mustard Seeds
1/8 tsp. Ground Clove
1/4 tsp. Ground Cinnamon
1 1/3 each Whole Garlic Cloves , minced
1/3 oz. Fresh Ginger , peeled and minced
2/3 fl. oz. Rice Vinegar
1/4 tsp. Sugar
6 2/3 oz. Boneless Pork Shoulder , cut into bite-size pieces
2/3 fl. oz. Sesame Oil
1 oz. Yellow Onion , minced
1 fl. oz. Rice Wine

Directions:

1. Combine salt, spices, vinegar and sugar together in a mixing bowl until a paste is formed. Rub the paste evenly on the pork shoulder cubes and marinate for 6-8 hours.
2. Heat sesame oil in a heavy bottom sauce pot, sear the marinated pork in oil until well caramelized, add onions and cook for 2-3 minutes, add rice wine and lower heat, but maintain a vigorous simmer. Cook for about 15-20 minutes until meat is soft. Adjust seasoning if needed and transfer to a hot line for assembly.





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Cucumber Yogurt Sauce

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

2 oz. Plain Yogurt

1/8 each English Cucumber , chopped

1/8 tsp. Salt

1/8 tsp. Pepper

1/8 cup Fresh Cilantro , minced

1/8 cup Fresh Mint , minced

Directions:

1. Combine all ingredients in a blender or food processor and pulse until smooth, adjust seasoning if needed. Reserve refrigerated.



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Tamarind Raisin Orange Lentils

Prep Time: 10 Minutes

Cooking Time: 25 Minutes

Serves 1

Ingredients:

2 1/3 oz. Orange Lentils , sifted through , rinsed and dried
1/6 fl. oz. Melted Butter
3/5 oz. Yellow Onion , minced
Salt and Pepper to taste
1/3 each Whole Garlic Cloves , minced
1/8 oz. Fresh Ginger , peeled and minced
1/8 tsp. Ground Clove
1/4 tsp. Tamarind Pulp
4 fl. oz. Chicken Stock
2/5 oz. Raisins

Directions:

1. Heat the butter in a medium saucepan over medium heat. Sauté the onions with salt and pepper until golden brown. Add the garlic and ginger, and cook 2 to 3 minutes, stirring occasionally. Add the lentils and chicken stock. Bring to a boil; reduce to a simmer, and cook, covered, stirring occasionally for 20 minutes. Fold in raisins and reserve warm for assembly.