



Recipes

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Street Tacos de Carne Asada

Prep Time: 45 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

72 each 4.5" White Corn Tortillas (20123)

Marinated Carne Asada Steak , see related recipe

3/4 cup Julienned Radishes

12 each Scallions , grilled , cut into 1 1/2" sections

2 each Avocados , cut into thin slices

3/4 cup Crumbled Cotija Cheese

Salsa Verde , see related recipe

Salsa Rojo , see related recipe

Directions:

1. Preheat an open flame grill to medium-high heat.
2. Grill Carne Asada marinated skirt steak for 4 to 5 minutes per side or to desired doneness. Let rest and cut into 1/4" thick strips.
3. To make 3 Tacos de Carne Asada: Double 2 warm tortillas for each taco, fill each with 3 to 4 pieces of steak, 1 slice of avocado, 2 strips of grilled scallions, a sprinkling of radish and 1/2 ounce each of cheese and salsa verde. Serve warm with a ramekin of Salsa Rojo.



Recipes

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Marinated Carne Asada Steak

Prep Time: 60 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

2/3 each Garlic Cloves , peeled and minced
1/6 each Jalapeño Chile Pepper , seeded and minced
1/6 tsp. Cumin Seed , toasted and fresh ground
1/8 cup Fresh Cilantro , leaves and stems , finely chopped
1/3 each Lime , juiced
1/8 cup White Vinegar
1/8 tsp. Sugar
1/8 cup Olive Oil
5 1/3 oz. Skirt Steaks , raw

Directions:

1. In a mixing bowl, combine all ingredients. Transfer to a zip top bag and add steak, toss to coat and let marinade under refrigeration for 1 to 4 hours.





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Salsa Verde

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

1/6 each Fresh Anaheim Chile Pepper

1/8 lb. Tomatillos , husked , rinsed , diced

1/8 cup Chicken Broth

1/8 cup Chopped Green Onion

1/8 each Fresh Serrano Chile Pepper , stemmed and seeded

1/6 each Garlic Clove , peeled

1/8 cup Chopped Fresh Cilantro , stems and leaves

1/4 tsp. Heavy Whipping Cream

1/8 each Lime , juiced

Salt and Pepper to taste

Directions:

1. Char Anaheim chiles over open flame or under broiler until blackened and transfer to ziptop bag and let stand for 10 minutes. Peel, seed and chop roughly.

2. In saucepan, combine tomatillos, broth, green onions, Serrano chile and garlic over medium high heat. Simmer for 15 minutes or until reduced to 1 2/3 cup. Transfer mixture to blender and add Anaheim chiles, cilantro, cream, and lime juice; puree until smooth. Season with salt and pepper to taste; hold refrigerated.



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Salsa Rojo

Prep Time: 5 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

- 1/8 each Dried Ancho Chile , stemmed and seeded
- 1/8 each Dried Hot New Mexico Chile , stemmed and seeded
- 1/6 each Dried Chipotle Chile, stemmed and seeded
- 1/4 tsp. Dried Mexican Oregano
- 1/4 tsp. Cumin Seeds
- 1/4 tsp. Coriander Seeds
- 1/8 cup Hot Steaming Water
- 2/3 each Roma Tomatoes , quartered
- 1/8 each Spanish Onion , sliced
- 1/4 each Garlic Cloves , peeled
- 3/4 tsp. Olive Oil
- Salt and Pepper to taste
- 1/4 tsp. Sugar
- 1/8 each Lime , juiced

Directions:

1. Tear chiles into pieces and toast them in a dry sauté pan over medium heat until just fragrant, about 2 minutes. Add spices and continue to toast for another 2 minutes. Remove from heat and add hot water; let stand for 10 to 15 minutes.
2. Preheat the broiler. Place tomatoes, onion and garlic on sheet pan, drizzle with olive oil and season as desired with salt and pepper. Broil until everything is well charred, about 10 minutes.
3. Add chile mixture to blender and puree until smooth. Next add roasted tomato mixture and blend until completely smooth. Stir in sugar and lime juice and season with additional salt and pepper as necessary; hold refrigerated.