



Recipes

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Smoky Tomato & Rosemary Picadillo Empanadas

Prep Time: 10 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

36 each 4.5" Heat Pressed Flour Tortillas (28671)
Applewood Smoking Chips, soaked in water , as needed
56 oz. Canned Diced Tomatoes , drained
3 3/4 oz. White Onions , chopped
3/4 lb. Ground Beef
2 each Garlic Cloves , minced
1/4 cup Green Olives , chopped
1 tsp. Rosemary , minced
1 tsp. Oregano , minced
1/2 tsp. Chile Powder
3/4 cup Beef Stock
7 1/2 oz. Potatoes , peeled and diced , cooked
Egg Wash , as needed
Chile Powder , as needed
36 oz. Cilantro Lime Crema , see related recipe

Directions:

1. In a 2" half hotel pan, layer just enough soaked applewood smoking chips to cover. Place wire rack over wood chips. Layer the drained diced tomatoes. Cover pan in 2 layers of aluminum foil. Place on stove top, on high heat for 7 minutes, reduce to medium heat and allow to smoke for 20 minutes. Remove from heat and allow to sit, with aluminum foil on for additional 10 minutes. Place smoked tomatoes in food processor and pulse until mostly smooth.
2. Meanwhile, in a large sauté pan, over medium heat, combine onion and beef. Sauté until beef is cooked and onions translucent. Add garlic and olives, sauté additional 2-3 minutes. Add pureed tomatoes, rosemary, oregano, chile powder and beef stock. Mix well to combine. Add cooked potatoes and gently combine. Allow to simmer for 10-15 minutes, stirring occasionally. Cook until liquid is absorbed. Cool.
3. Pre-heat convection oven to 350°F.
4. In each tortilla, using a #30 scoop, place one scoop of filling in center of one half. Brush egg wash around edges and press edges to seal. Brush tops with additional egg wash and sprinkle with chile powder. Reserve chilled.
5. To plate: place 3 empanadas on a baking tray and



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Cilantro Lime Crema

Serves 1

Ingredients:

1/8 cup Cilantro , chopped
1/8 cup Yellow Onion , minced
1/2 tsp. Lime Juice , fresh
2 oz. Sour Cream

Directions:

1. Combine all ingredients in food processor, pulse until smooth. Reserve chilled.