



Recipes

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Spicy Achiote & Garlic Marinade

Serves 1

Ingredients:

- 2 Tbsp. Oregano , dried
- 2 Tbsp. Black Peppers
- 1 1/2 Tbsp. Ground Cumin
- 1/2 tsp. Ground Clove
- 1 1/2 Tbsp. Ground Cinnamon
- 10 each Garlic Cloves
- 1 each Orange , juiced
- 1/2 cup Lime Juice
- 2 Tbsp. Kosher Salt
- 2 Tbsp. Sazon Goya Achiote
- 2 Tbsp. Olive Oil

Directions:

1. Combine all ingredients in a blender; blend until smooth and reserve.