



## 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.