



Recipes

MISSIONFOODSERVICE.COM



[Related Recipe\(s\) on the Following Page\(s\)](#)

Flautas de las Americas

Prep Time: 25 Minutes

Cooking Time: 3 Minutes

Serves 12

Ingredients:

36 each 4.5" White Corn Tortillas (20123)

Argentinian Chimichurri Flavored Shredded Beef , see related recipe

12 oz. Salsa Verde , prepared

12 oz. Chunky Tomato Salsa , prepared

Directions:

1. Pre-heat deep fryer to 350°F.

2. Warm tortillas and place a 2 oz. portion of chimichurri shredded beef down center of each tortilla. Roll the tortillas tightly into a "cigar" shape flauta. Place on damp towel-lined sheet pan, seam side down. Reserve refrigerated.

3. To plate: Place three flautas , seam side down, in fryer basket and place second fryer basket over top to keep flautas from opening. Fry until crispy and golden, about 3 minutes. Serve warm with 1 ounce portion of each salsa.





Recipes

MISSIONFOODSERVICE.COM



Argentinian Chimichurri Shredded Beef

Prep Time: 30 Minutes

Serves 1

Ingredients:

1/6 each Garlic Cloves
1/8 cup Onion , chopped
1/8 cup Parsley Leaves
1/8 cup Cilantro Leaves
1/8 cup Oregano , fresh
1/8 cup Olive Oil
1/8 tsp. Lime Juice
1/6 tsp. Red Wine Vinegar
Kosher Salt , as needed
Red Pepper Flakes , as needed
2 1/5 oz. Beef Chuck Roast
1/8 qt. Chicken Stock

Directions:

1. Pulse the garlic and onion in the food processor until finely chopped.
2. Add parsley, cilantro, and oregano; pulse briefly until finely chopped.
3. Transfer the mixture to a mixing bowl. Add the olive oil, lime juice, and vinegar, and stir. Season with salt and red pepper flakes to taste.
4. Place meat in medium size rondeau, add chicken stock, cover and cook over medium heat for about 45 minutes or until fork tender.
5. Remove meat, let cool, shred and toss with chimichurri sauce. Taste and adjust seasoning. Reserve refrigerated.