



Recipes

MISSIONFOODSERVICE.COM

Pork and Papaya Enchiladas

Serves 1

Ingredients:

24 Mission® 6" Yellow Corn Tortillas (10503)
4 Ancho Chiles
2 lbs. Pork Butt
3 cloves Garlic
1 Onion , diced
1 Papaya , peeled, seeded and diced
3 Poblano Chiles , fired roasted, peeled and diced
1/4 cup Cilantro , minced
10 oz. Monterey Jack Cheese , shredded
1/2 cup Chicken Broth
2 Tbsp. Olive Oil
1 1/2 tsp. Salt
1/4 tsp. fresh Marjoram
1/4 tsp. fresh Thyme
1 Bay Leaf
1/2 cup Vegetable Oil
1/2 cup Cotija Cheese , grated
1/2 cup Sour Cream
1 cup Avocado , diced

Directions:

1. Preheat oven to 350 degrees F. Wash, stem and seed chilies. Toast chiles on a hot skillet until aromatic and puffed up slightly. Cover with warm water and soak for 30 minutes. Strain chilies, while reserving the liquid. Place chilies in blender and puree until a thick paste with a small amount of reserved liquid.
2. Bring 1 quart of water to boil in a large pot. Trim pork of excess fat and sinew. Add pork to the boiling water. Season with salt, marjoram and thyme. Cover and cook over medium heat until meat is tender, about 1 hour. Remove meat from pot and shred. Dice meat to 1/2"-3/4" pieces.
3. In a large skillet, heat the olive oil. Sauté onion and garlic. Add 4-6 Tbs. of Ancho puree, depending on the heat, and stir. Add the papaya, poblanos and cilantro. Add pork and 3 ounces of Monterey Jack cheese. Mix the ingredients and season with salt.
4. In another skillet, heat the vegetable oil over medium heat. Fry the tortillas, one at a time, until softened - about 5 seconds. Do not allow the tortillas to get crispy. Place tortillas on paper towels to drain.
5. In a bowl combine the remaining Ancho puree with chicken stock to thin out the consistency. Dip tortillas in sauce. Add pork filling and roll up.
6. When all tortillas are filled, top with remaining Monterey Jack cheese. Place in oven to melt cheese.