



Recipes

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Kalamaki Pork Tacos

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

24 each 6" Whole Wheat Tortillas (10462)

Kalamaki Marinated Pork , see related recipe

Deconstructed Dolmades , see related recipe

Tzatziki Sauce , see related recipe

24 each Skewers , soaked

Tomato , chopped , as needed

Onion , red , chopped , as needed

Directions:

1. Pre-heat grill to medium heat.

2. Skewer 2-4 chunks of pork, or about 1.5 oz. on each skewer. Reserve.

3. To serve: Grill skewers until pork is done. In each warmed whole wheat tortilla, place 3 tbsp. dolmades rice, one skewer of pork and drizzle with 1 1/3 tbsp. tzatziki sauce. Garnish with chopped tomato and onion.



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Kalamaki Marinade

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1/2 cup Olive Oil
- 2 Tbsp. Red Wine Vinegar
- 1 each Lemon , juiced
- 1/4 cup Water
- 1 Tbsp. Mint , dried
- 1 Tbsp. Oregano , dried
- 2 each Garlic Cloves , minced
- 2 each Bay Leaves
- Salt and Pepper to taste
- 2 1/2 lbs. Pork , lean , cut into chunks

Directions:

1. In a small bowl, combine all oil, vinegar, lemon juice, water, herbs, garlic and spices. Whisk well to combine. Pour over pork, cover and allow to marinate for 12 hours or overnight. Reserve.





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Deconstructed Dolmadas

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

1/4 cup Extra-Virgin Olive Oil
1 cup Onion , white , diced
1 cup Fennel Bulb , diced
1 tsp. Lemon Zest
1/2 cup Pine Nuts , toasted
1 cup Long-Grain Rice
2 cups Chicken Stock
1/4 cup Lemon Juice , fresh
1/2 cup Grape Leaves , jarred , chopped
2 Tbsp. Dill , fresh , chopped
2 Tbsp. Parsley , fresh , chopped

Directions:

1. In a large sauté pan, over medium heat, add oil. Add onion, fennel and lemon zest and sauté until translucent. Add toasted pine nuts, rice and chicken stock. Simmer, covered for 20-25 minutes or until rice is tender.

2. Once rice is finished cooking, while still on heat, add lemon juice and grape leaves, heat through. Remove from heat; add dill and parsley, mix well to combine. Reserve warm.



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Tzatziki Sauce

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1 each Cucumber , peeled , finely grated
- 14 oz. Greek Yogurt
- 4 each Garlic Cloves , minced
- 2 tsp. Mint , dried
- 1 Tbsp. Red Wine Vinegar
- 2 tsp. Extra-Virgin Olive Oil
- Salt and Pepper to taste

Directions:

1. Using a cheesecloth or sieve, press the cucumber to remove as much excess liquid as possible. Combine with yogurt, garlic, mint, vinegar and oil. Mix well to combine, season to taste. Reserve refrigerated.