



Recipes

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Chalupas Poblanas

Prep Time: 60 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

24 each 4.5" White Corn Tortillas (20123)

6 oz. Salsa Roja , see related recipe

6 oz. Salsa Verde , see related recipe

Vegetable Oil , as needed

1/4 cup Onion , diced

1 1/2 lbs. Chicken , cooked , shredded

3/4 lb. Queso Fresco , crumbled

Directions:

1. Spread 1 tbsp. Salsa Roja on one tortilla and 1 tbsp. Salsa Verde on a separate tortilla. Over medium-high heat, place the tortillas, sauce side up, in a pan that has been lightly brushed with oil. Fry until crisp.
 2. To serve: garnish each chalupa with 1 tsp. of onion, 1 oz. of warm chicken, and 1/2 oz. of queso fresco.
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Salsa Verde

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

6 oz. Tomatillos , husks removed

1 1/2 tsp. Serrano Chili , minced

1 clove Garlic , small

1 1/2 oz. Onion , chopped

1 tsp. Cilantro , fresh , minced

Salt , to taste

1 tsp. Lime Juice , fresh

Directions:

1. Bring a large pot of water to a boil. Add whole tomatillos and simmer for 5 minutes.

2. Combine serrano, garlic, onion, cilantro, salt, and lime juice in a food processor. Pulse until finely chopped. Add tomatillos and blend to desired consistency.

3. NOTE: For a thicker salsa, allow the product to rest 24 hours before straining to desired consistency.



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Salsa Roja

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

Olive Oil , as needed

1/6 oz. Onion , diced

1/8 each Garlic Clove , small , diced

1/2 oz. Tomatoes , fresh , diced

1/8 each Serrano Pepper

1/8 tsp. Lime Juice , fresh

Ancho Chili Powder , to taste

Salt , to taste

Pepper , to taste

Directions:

1. Sauté onions, garlic, and chili pepper over medium heat until soft. Meanwhile, bring a pot of water to a boil, add tomatoes; simmer for 5 minutes.
2. Combine onions, garlic, chili pepper, tomatoes, and lime juice in a food processor and puree to desired consistency.
3. Transfer salsa to a sauté pan and reduce until slightly thickened. Season to taste with salt and ancho powder.