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Pork Carnitas Tacos with Aji Verde Aioli

Prep Time: 15 Minutes

Cooking Time: 240

Minutes

Serves 12

Ingredients:

- 24 each 6" Heat Pressed Flour Tortillas (10400)
- 1/2 each Salt , kosher
- 15 cloves Garlic , skin on, roasted in a dry pan, peeled
- 1 tsp. Mexican Cinnamon , ground
- 2 oz. Limes juice
- 7 1/2 lbs. Pork shoulder, bone-in
- 1 gallon Lard
- 12 oz. Purple Cabbage , shredded
- 3 cups Aji Verde Aioli, see related recipe

Directions:

1. In a food processor, combine salt, garlic, cinnamon, oregano, and lime juice. Puree until a thick paste forms. Rub the paste over the pork shoulder and allow to marinate for at least eight hours, or overnight.
2. Pre-heat convection oven to 250°F. Rinse the pork shoulder and pat dry. Allow to sit at room temperature for an hour. Sear on a flat top until caramelized on all sides and transfer to a braising pot. Place the pot on the stove over medium-high heat and add the lard so that the lard melts and covers the pork. Heat the lard to 250°F before transferring to oven. Braise for 4 hours, remove from the lard, and shred. Hold hot for service.
3. To assemble one taco, place 2 ½ oz. of shredded pork on a tortilla, followed by ½ oz. of purple cabbage and 1 oz. of Aji Verde Aioli. Serve two per order.



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Aji Verde Aioli

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 3 cups Cilantro
- 3 Tbsp. Red Onions
- 3/4 cup Mayonnaise
- 3/4 cup Crema
- 3 3/4 oz. Jalapeño , stemmed, seeded
- 3 Tbsp. Limes juice
- 3 Tbsp. Aji Amarillo paste
- 3 Tbsp. Olive Oil
- 3 cloves Garlic
- 3 Tbsp. Cotija Cheese , crumbled

Directions:

1. Combine all the ingredients in a blender or food processor and process until smooth. Refrigerate for service.