



Recipes

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Picante Chorizo Street Tacos

Prep Time: 30 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

24 each 4.5" Heat Pressed Flour Tortillas (28671)

3/4 lb. Mexican Pork Chorizo

3/4 lb. Potatoes , medium dice, par cooked

3 cups Eggs , scrambled

1 1/2 cups Salsa Que Mada , see related recipe

1/2 cup Queso Fresco , crumbled

Directions:

1. Sauté chorizo in a hot pan until cooked through, adding par cooked potatoes to finish cooking. Hold hot for service.

2. To create one taco, place 1 oz. of the potato mixture on a 4.5" Mission® Flour Tortilla, followed by 1 oz. scrambled eggs, 1 tbsp. Salsa Que Mada, and 1 tsp. queso fresco. Serve two tacos per order.



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Salsa Que Mada

Prep Time: 30 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/8 lb. Tomatoes , charred on a grill

1/4 oz. Onion , charred on a grill

1/8 cup Cilantro , fresh

1/6 clove Garlic

1/4 tsp. Lime Juice

1/8 oz. Guajillo pepper, seeded, stemmed, hydrated in hot water

Salt , to taste

Directions:

1. Combine all ingredients in a food processor and pulse until chunky. Reserve refrigerated.