



Recipes

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Grand Canyon Tacos

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 3 each 6" Yellow Corn Tortillas (06942)
- 2 Tbsp. Anaheim Chiles , roasted
- 4.5 oz. wt. Pulled Pork Picadillo, see related recipe
- 2 Tbsp. Cotija cheese , grated
- 3 sprigs Fresh Cilantro

Directions:

1. Bring yellow corn tortillas to room temperature.
 2. Drop yellow corn tortillas individually in 360-370 fryer and gently press center of each tortilla to make free form taco shells.
 3. Remove from fryer when bubbles begin to subside.
 4. Drain and set aside.
 5. Heat pulled pork picadillo and fill each shell with approximately 1 ½ oz of pulled pork.
 6. Top each taco with 2 tsp. of sliced roasted Anaheim chiles and dust with grated cotija cheese.
 7. Garnish with fresh cilantro sprigs to serve.
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Pulled Pork Picadillo

Serves 1

Ingredients:

3.75 lbs. Boston Butt Pork
2 Tbsp. Fresh Garlic , chopped
2.5 cups Yellow Onions , chopped (1 onion)
1.5 cups Tomatoes , chopped
1/4 cup Green Olives , chopped
1 each (1 Tbsp.) Scotch Bonnet Pepper , chopped ,
seeds removed
2.5 cups Water
1 tsp. Savory Roasted Mirepoix Base (Custom Culinary)
1/4 cup Fresh Cilantro , chopped

Directions:

1. Preheat oven to 300.
2. Place pork in roasting pan.
3. Fold remaining ingredients together in a mixing bowl.
4. Pour chopped veggies into pan with pork.
5. Place in 300 oven and cover pan.
6. Continue cooking until meat begins to tear apart easily with fork , approximately 5 hours.
7. Remove from heat.
8. Hold warm for service or cool completely and store refrigerated until ready for service.