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Charred Chicken Tacos with Pineapple Salsa

Prep Time: 60 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

24 each 6" Heat Pressed Flour Tortillas (10400)

5 1/4 lbs. Adobo Marinated Chicken Thigh, see related recipe

Salt , to taste

3 cups Grilled Pineapple Salsa , see related recipe

Directions:

1. Season the chicken with salt, grill until cooked through, and roughly chop. Hold hot for service.

2. To assemble one taco, place 3 oz. of chicken in a tortilla and top with 2 tbsp. salsa. Serve two tacos per order.



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Adobo Marinated Chicken Thighs

Prep Time: 35 Minutes

Serves 1

Ingredients:

1/3 oz. Ancho Chile , stemmed, seeded, hydrated in hot water

1/3 oz. Guajillo Chiles , stemmed, seeded, hydrated in hot water

1/8 tsp. Coriander , ground

1/8 tsp. Cinnamon , ground

1/8 tsp. Black Pepper , ground

1/8 tsp. Mexican Oregano

1/8 tsp. Onion Powder

1/4 oz. Garlic , peeled

1/8 cup Apple Cider Vinegar

1/8 oz. Lime Juice

1/2 lb. Chicken Thighs, skinless, boneless

Directions:

1. Combine all ingredients in a blender and puree on high until smooth. Marinate chicken thighs overnight, under refrigeration.





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Grilled Pineapple Salsa

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1 oz. Pineapple , cut into 1/2" slices

1/2 oz. Black Beans , drained, rinsed

1/2 oz. Tomato , small diced

1/4 oz. Onion , small dice

3/4 tsp. Cilantro , chopped

1/5 oz. Chipotle in Adobo, stemmed, seeded, minced

1/8 oz. Lime Juice

Salt , to taste

Directions:

1. Grill pineapple slices on both sides until well charred.

Cut into small dice and combine with remaining ingredients. Reserve refrigerated.