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Smoked Pork Belly Buffalo Tacos

Prep Time: 30 Minutes

Cooking Time: 240

Minutes

Serves 12

Ingredients:

1 1/2 cups Fennel , julienne

1 1/2 cups Celery root, julienne

3 lbs. Pork Belly sliced 1" thick, see related recipe

1 1/2 cups Buffalo Wing Sauce

6" Heat Pressed Flour Tortilla (10400)

Directions:

1. Combine fennel and celery root and reserve cold for service.

2. In a hot pan, sear the sliced pork belly until crisp and heated through. To build one taco, place 2 oz. pork belly in a 6" Mission® Flour Tortilla, and top with 1 tbsp. buffalo sauce, 1 ½ tsp. Pickled Mustard Seeds, and 2 tbsp. of the fennel and celery mixture. Serve two tacos per order.





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Asian Pork Belly Tacos with Chinese Black Beans

Prep Time: 45 Minutes

Cooking Time: 150

Minutes

Serves 1

Ingredients:

2 each 6" Heat Pressed Flour Tortillas (10400)

4 oz. Un-Sliced Smoked Slab Bacon

Asian Marinade , see related recipe

Black Bean Spread , see related recipe

Scallion , thinly sliced for garnish

carrots , cut into matchsticks for garnish

English Cucumbers , seeded and cut into matchsticks for garnish

4 oz. Steamed Brown Rice , held warm

Directions:

1. Pre-heat convection oven to 350°F on low fan. Place marinated bacon in a 2" half hotel pan on wire rack and cover with foil. Roast for 1 hour covered and 1 more hour uncovered or until fork tender. Remove and place in fridge overnight; reserve liquid.

2. Cut chilled bacon into bite-size pieces; re-heat pieces on flat-top griddle until crisp. Heat braising liquid and add to crisp pieces in a hotel pan and keep warm for service on a hot line.

3. For one plate; warm 2 flour tortillas and smear 1 ounce of black bean spread over each tortilla and fold once to form a half-circle to enclose beans. Add 1 ounce chopped bacon to one side of the half-circle and top with scallions, carrots and cucumbers. Fold one more time to enclose fillings and repeat for second tortilla. Serve two folded tacos alongside 4 ounces of brown rice.