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Mole Amarillo Tostada

Prep Time: 60 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

12 each 6" Yellow Corn Tortillas (06942)

As needed Kosher Salt

30 oz. Pulled Chicken , see related recipe

3/4 cup Mole Amarillo , see related recipe

1/4 cup Crema , prepared

3/4 cup Pico de Gallo , prepared

As needed Fresh Chives , chopped

As needed Radish , shaved, thin sliced

Directions:

1. Pre-heat fryer to 350°F.

2. Fry 6" Yellow Corn Tortillas until crispy, season with salt and let cool.

3. To prepare one tostada, top one crispy tortilla with 2 ½ oz. Pulled Chicken, 1 tbsp. of Mole Amarillo, 1 tsp. crema, 1 tbsp. pico de gallo.

4. Garnish with a pinch of chives and prepared radishes.



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Pulled Chicken

Prep Time: 45 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

4 Tbsp. Kosher Salt

2 Tbsp. Garlic Powder

1 tsp. Mexican Cinnamon , ground

4 Tbsp. Mexican Oregano

2 Tbsp. Onion Powder

2 Tbsp. Paprika

2 Tbsp. Cumin , ground

2 Tbsp. Coriander , ground

5 lbs. Chicken leg quarters

As needed Chicken Stock , prepared

Directions:

1. To make the dry rub, add dry ingredients together and mix until combined.
2. Coat the chicken leg quarters in the prepared dry rub so that they are well covered.
3. In a hotel pan, add the rubbed chicken leg quarters and top with chicken stock until submerged. Cover, and cook at 350°F until chicken has reached an internal temperature of 165°F. Reserve hot until service.



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Mole Amarillo

Prep Time: 45 Minutes

Cooking Time: 45 Minutes

Serves 1

Ingredients:

10 each Guajillo Chiles , stemmed, seeded, hydrated in hot water

2 each Aji Amarillo chile

1/2 lb. Tomatillo , roasted

1/4 lb. Tomatoes , roasted

4 each Garlic Cloves , peeled, roasted

1 each White Onion , trimmed, roasted

1/2 tsp. Cumin , ground

1/4 tsp. Mexican Cinnamon , ground

1 tsp. Mexican Oregano

1/4 tsp. Allspice , ground

1 tsp. Dry hoja santa

2 Tbsp. Lard

1 qt. Chicken Stock , prepared

1/2 cup Masa harina

As needed Kosher Salt

Directions:

1. In a blender, add chiles, tomatillos, tomatoes, garlic, onion, dry seasonings, and blend until smooth.

2. Strain purée and cook in 2 tbsp. of lard over medium heat until starts to slightly thicken, approx. 3-4 min.

3. Add in chicken stock and masa harina. Whisk until incorporated. Let simmer for 30 min. Taste and season with salt to taste. Hold hot for service.