



Recipes

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Taquito Filling

Prep Time: 15 Minutes

Serves 1

Ingredients:

2 lbs. Goat meat, cut into 1" cubes

As needed Berbere seasoning, prepared

As needed Kosher Salt

As needed Black Pepper

6 oz. Queso Fresco , crumbles

Directions:

1. Liberally season goat meat with Berbere seasoning and smoke at 200°F until tender.
2. In a stand mixer, add the smoked goat and queso fresco and mix with the paddle attachment until mix is combined.