



## Recipes

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### Pork Belly Chicharron Party Sopes

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 1

#### Ingredients:

5 each 4.5" Heat Pressed Flour Tortillas (28671)

2 oz. Refried Beans

3 oz. Pork Belly Chicharrones, prepared

5 oz. Apricot Hot Sauce, see related recipe

.5 oz. Cotija cheese

As needed Mirco Cilantro Leaves, garnish

#### Directions:

1. Pre-heat fryer to 350F.
2. Using a 2.5" cookie cutter, cut 2 small rounds out of each tortilla.
3. Fry the mini sopes until golden and crispy.
4. To build each mini sope: on each fried sope, add 0.2 oz of refried beans, followed by 0.3 oz of pork belly chicharron, 0.05 cotija cheese, and 0.5 oz of apricot hot sauce.
5. Garnish each sope with micro cilantro right on top.
6. Repeat this process as many times until all sopes have been made.

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### Apricot Hot Sauce

Serves 1

#### Ingredients:

4 oz. Apricots Jam

2 oz. Cholula™ Mexican Hot Sauce

#### Directions:

1. Mix together.