



## Recipes

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## Quesabirria Tacos

Serves 1

### Ingredients:

- 2 each 6" Yellow Corn Tortillas (06942) ,warmed
- 1 oz. Oaxacan Cheese , shredded
- 3 oz. Birria Beef, sub recipe
- 3 lbs. Beef roast, cut into 2-inch cubes, seared
- 2 qts. Beef broth
- 5 each Garlic Cloves
- 5 each Guajillo peppers, toasted, seeds removed
- 5 each Arbol Chiles , stem removed
- 2 Tbsp. Cumin , ground
- 5 ears Cloves
- 3 each Bay Leaves
- 2 Tbsp. Mexican Oregano
- 1/4 cup Sugar
- 5 each Roma Tomatoes , quartered
- 5 each Garlic Cloves
- 1 each White Onion , trimmed, quartered
- As needed Salt and Pepper to taste
- 1 Tbsp. White Onion , small diced
- 1 Tbsp. Cilantro , chopped
- 3 each Limes wedges
- As needed Radish , shaved

### Directions:

1. Prepare Birria Beef sub recipe.
2. Add all ingredients to a stock pot and simmer for 2-3 hours until meat is pull-apart tender
3. Separate beef from cooking liquid and shred. Store birria beef under refrigeration up to 5 days.
4. Remove onions and bay leaves from cooking liquid and discard. Purée cooking liquid in a blender. Taste and season with salt and pepper as needed. Store birria consommé under refrigeration until use, up to five days.
5. Fill each tortilla with ½ oz. cheese and 1½ oz. of the Birria Beef. Fold and griddle in butter. Ladle a small amount of reserved Birria Consommé over the tacos while on the griddle (this will add flavor and color to the outside of the tacos). Cook both sides evenly, until crispy.
6. Serve 2 per order with a ½-cup side of the heated Birria Consommé for dipping and garnish the whole plate, including consommé, with small diced white onion and chopped cilantro.
7. Garnish plate with a side of lime wedges and shaved radishes.



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### Mini Taco Shells

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 1

#### Ingredients:

12 Mission® 6" Yellow Corn Tortillas (10503)

#### Directions:

1. Cut Mission® yellow corn tortillas into 3" round diameter.
2. Shape into shells in fryer with mini taco press.
3. Remove from fryer, and let cool.

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### Mexican Seasoned Sour Cream

Prep Time: 5 Minutes

Serves 1

#### Ingredients:

1/8 cup Sour Cream

1 3/4 tsp. Rocoto Chili Paste

1/5 tsp. Lime Juice

Salt , as needed

#### Directions:

1. In a medium bowl, combine all ingredients. Mix well to combine. Reserve chilled.



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## Mezcal and Lime Chicken

Prep Time: 30 Minutes

Cooking Time: 45 Minutes

Serves 1

### Ingredients:

4 oz. Chicken thighs, boneless, skinless  
1/4 tsp. Tajín (or similar chili lime seasoning)  
1/6 tsp. Ground cumin seed  
1/6 tsp. Ground coriander  
1/8 cup Canola Oil  
1/8 cup White onion, sliced  
3/4 each Garlic cloves, crushed  
1/8 cup Mezcal  
Orange zest, 2 oranges  
Lime zest, 6 limes  
1/8 cup Lime juice  
1/4 cup Chicken stock  
1/4 cup Water

### Directions:

1. Season chicken thighs with Tajín chili lime seasoning, ground cumin and ground coriander.
2. In a large stock pot over high heat, add the canola oil and sear the chicken Approx. 30 seconds per side, just until slight caramelization starts to form.
3. Add onions and cook until tender (approx. 2 min) and then add garlic cloves and deglaze with Mezcal.
4. Add remaining ingredients, cover with foil and finish in an oven at 325°F until chicken is fully cooked and pull-apart tender (approx. 30-45 min.).
5. Remove chicken thighs from the cooking liquid and let cool slightly to the touch and shred.
6. Reserve refrigerated until use.