



Recipes

MISSIONFOODSERVICE.COM

Albondigas & Tortilla Soup

Serves 16

Ingredients:

5 oz. Mission® Pre-cut Unfried White Corn Tortilla Strips (06771) , fried
2 lbs. Ground Sirloin Steaks
8 oz. Ground Pork
4 large Eggs
1 Tbsp. Cilantro , minced
4 oz. uncooked White Rice , long grain
5 cloves Garlic , minced
1 Tbsp. Salt
1 Tbsp. Olive Oil
1 Tbsp. Oregano
2 tsp. Cumin
6 oz. Onions , roughly chopped
5 Roma Tomatoes , seeded and chopped
64 oz. Chicken Broth
4 Potatoes , peeled and quartered
2 Carrots , peeled & sliced diagonally
1 Chayote (Mirliton), peeled, seeded and quartered
2 ribs Celery , sliced diagonally
Jack Cheese , optional

Directions:

1. Mix meatball ingredients (first seven ingredients in the list) together in a bowl. Form into balls. Each ball should measure two tablespoons.
2. Heat olive oil in a stockpot over medium high heat. Sauté oregano, cumin, onions and tomatoes for 2 minutes. Add chicken broth and bring to a boil over medium high heat and cook for 10 minutes. Add more broth if necessary.
3. Add remaining ingredients and reduce heat to medium and allow mixture to cook for 50 minutes. Vegetables should be tender and meat should be firm. Place on hot line. Serve with a topping of prepared Mission® Tortilla Strips and cheese.