



Recipes

MISSIONFOODSERVICE.COM



Related Recipe(s) on the Following Page(s)

Nuevo Latino Nachos

Serves 1

Ingredients:

- 4 Mission® 6" Pressed Mazina™ Tortillas (08042)
- 2 oz. precooked shredded Pork Carnitas, warm
- 1/2 cup Chipotle Béarnaise Sauce
- 1/2 cup Mango Black Bean Salsa (see Related Recipe)
- 1/8 cup Sour Cream (optional)

Directions:

1. Fold tortillas into quarters and tear into "chip size" pieces and deep fry at 375 ° F for 45 seconds or until golden brown. Drain.
2. Arrange on serving dish and cover with Carnitas, Chipotle Béarnaise Sauce and Mango Black Bean Salsa. Serve with a dollop of Sour Cream.

Chipotle Béarnaise Sauce

Serves 1

Ingredients:

- 1/2 cup Butter
- 1 1/2 tsp. Shallots , minced
- 3 Tbsp. Chipotle Chiles in Adobo Sauce, finely chopped
- 1 Tbsp. White Wine
- 1 Tbsp. White Vinegar
- 3/4 cup Milk
- 2 Tbsp. Hollandaise Sauce Mix
- 1 1/2 Cilantro , chopped

Directions:

1. In a small saucepan over medium heat, melt 1 oz. of the butter and sauté the shallots. Remove from heat once the shallots are translucent.
 2. Add the chipotle mixture, wine, vinegar and milk. Whisk in the hollandaise sauce mix until smooth.
 3. Return to the heat and add the remaining butter. Stir constantly until sauce comes to a boil. Remove from heat and stir in cilantro. Keep warm until served.
-



Recipes

MISSIONFOODSERVICE.COM



Mango Black Bean Salsa

Serves 1

Ingredients:

- 1 1/2 cups Mangos , peeled and diced
- 1 cup Black Beans , cooked and drained
- 1/4 cup Jicama , peeled and diced
- 1/2 cup Red Bell Pepper , seeded and diced
- 1/4 cup Red Onion , diced
- 1 Tbsp. Serrano Chile , diced
- 1 1/2 tsp. Cilantro , chopped
- 1 Tbsp. Lime Juice
- 1 Tbsp. Hot Pepper Sauce
- Salt to taste

Directions:

1. Combine all ingredients in a bowl and mix well. Cover and refrigerate for an hour to allow the flavors to blend.