



Recipes

MISSIONFOODSERVICE.COM

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

Pork Tenderloin Fajitas with Cherry-Chipotle Sauce

Serves 6

Ingredients:

1 lbs. Pork Tenderloin (1 large loin piece)
Tenderloin Rub (see Related Recipe)
2 Tbsp. Unsalted Butter
1 tsp. Chipotle Chile in Adobo, minced
1 cup Cilantro , chopped
1 cup Cherries , pitted, diced
2 Tbsp. Cranberry Juice
1/2 tsp. Lemon Zest
Salt , to taste
1 1/4 cups Yellow Bell Peppers , julienne
1 cup Onion , sliced
1 Tbsp. Chives , chopped
6 Mission® 6" Pressed Mazina™ Tortillas (08042)

Directions:

1. Rub tenderloin with rub. Set aside in refrigeration. Cut into slices before cooking.
2. To prepare sauce, melt 1Tbs. butter in a small saucepan, add chiles. Simmer for a few minutes. Add the cilantro, cherries, cranberry juice, zest and salt. Cook over medium-low heat for 5 minutes. Set aside.
3. In a skillet, melt remaining butter and sauté the bell pepper, onions for 2 minutes. Add tenderloin strips and cook until firm. Toss in the chives and quickly sauté.
4. Heat tortillas until warm and pliable. Serve tenderloin fajitas with tortillas and cherry-chipotle sauce.

Tenderloin Rub

Serves 1

Ingredients:

1 Tbsp. Rosemary , dried, flakes
1 Tbsp. Thyme , dried, flakes
Salt , to taste
Pepper , to taste

Directions:

1. Combine in a small mixing bowl.