



## Recipes

MISSIONFOODSERVICE.COM

### Tinga Taquitos

Serves 8

#### Ingredients:

9 oz. Beef Flank Steaks  
5 Garlic Cloves, minced (divided)  
6 oz. Onions , diced (divided)  
1 1/2 tsp. Salt  
24 oz. Water  
15 oz. Tomatillos , fresh  
2 Serrano Chiles , seeded, diced  
1/2 cup Oil  
1 Avocado , pitted, peeled  
8 Mission® 6" White Corn Tortillas (10600)

#### Directions:

1. In a heavy skillet, cook the steak by laying it flat inside the pan with 2 minced garlic cloves, 2 oz onion, 1/2 tsp salt and water. Cover and cook until very tender, about 2 hours. Let cool.
2. To prepare the salsa verde, combine tomatillos, remaining onions, Serrano chilies, and remaining 3 cloves garlic in a saucepan. Pour in two cups of water and bring to a boil. Reduce heat and simmer until tomatillos are soft. Drain water.
3. Add tomatillo mixture to a blender or processor and puree. Add remaining salt and stir. Set aside while reserving one cup for the avocado salsa preparation and one cup for the meat mixture.
4. Shred the meat and set aside. Heat 1/4 cup oil in a skillet and mix 3 oz onion, 1 cup salsa verde and meat on medium heat. Simmer with the lid on. Cook about 15 minutes. Remove from heat.
5. For avocado salsa, mash one avocado and add salsa verde, stir to blend. Refrigerate until time of use.
6. Fill corn tortillas with meat filling. In a skillet heat about 1/4 cup oil and lightly fry taquitos until crispy. Top with avocado salsa and serve.