



## Recipes

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## Black Bean Achiote Pork Flautas

Serves 1

### Ingredients:

- 1 Mission® 10" Fry-Ready Tortilla (37183)
- 1/4 cup Achiote Pork (see [Related Recipe](#))
- 1/4 cup Black Beans (see [Related Recipe](#))
- Chipotle Dressing (see [Related Recipe](#))

### Directions:

1. Place the pork and black beans across the center of the tortilla. Tightly roll the filling up in the tortilla, with the ends open, and secure with a toothpick.
  2. Fry in 360° F oil for two minutes. Remove and drain on paper towel lined surface.
  3. Serve with Chipotle Dressing.
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### Achiote Pork

Serves 1

#### Ingredients:

2 2/5 oz. Pork Butt or Shoulder, trimmed into 2" cubes

3/5 tsp. (3/4 oz.) Vegetable Oil

3/5 oz. (1 cup) White Onion , sliced

3/5 tsp. (3/4 oz.) Garlic , minced

2/5 Bay Leaf

1/8 tsp. Dried Oregano

1/8 tsp. Cumin

1/8 tsp. Salt

1/8 oz. (1 Tbs.) Achiote Paste

Water

#### Directions:

1. In a medium size pot over medium-high heat, sear the pork cubes in the oil, turning until browned on all sides. Remove from the pan.

2. Add the onions and garlic. Sauté until soft, about four minutes. Add the bay leaves, oregano, cumin, salt and achiote paste, sauté for one minute.

3. Return the pork to the pot and add enough water to just cover the meat. Make sure the achiote paste is dissolved, then bring to a boil. Reduce the heat, cover and simmer, stirring occasionally, for about 1½ hours or until the meat is tender and easily broken up.



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### Black Beans

Serves 1

#### Ingredients:

1/3 tsp. Olive Oil  
3/5 tsp. (0.35 oz.) Green Onion , finely diced  
1/8 oz. (1/4 cup) Red Bell Pepper , finely diced  
1/8 tsp. Jalapeno Pepper , seeded and finely diced  
1/8 tsp. Garlic , minced  
1/8 tsp. Cumin  
1/8 tsp. Oregano  
1/8 can (15½ oz.) Black Beans  
Salt to taste

#### Directions:

1. In a small sauté pan over medium heat, heat the oil and sauté the onion, red bell peppers, jalapeño and garlic until soft, about 4 minutes.

2. Add the cumin and oregano and sauté for another minute. Add the black beans (along with the liquid) and salt to taste. Continue cooking until most of the liquid has evaporated.

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### Chipotle Dressing

Serves 1

#### Ingredients:

1 1/5 oz. (1 1/2 cups) Sour Cream  
3/8 oz. (2 Tbs.) Chipotle Chile in Adobo, minced  
3/5 tsp. Lime Juice  
3/5 tsp. Cilantro , chopped  
1/8 tsp. Salt

#### Directions:

1. Combine all ingredients in a sixth pan. Place on cold line.