



Recipes

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El Cubano Wrap

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1 Tbsp. Yellow Mustard
- 1 slice Prosciutto or Serrano Ham
- 2 slices Swiss Cheese
- 1/2 cup Roast Pork , sliced (see Related Recipe)
- 2 slices Dill Pickles
- 1/2 Tbsp. Butter

Directions:

1. Lay the Mission® Heat Pressed Flour Tortilla on a flat work surface. Spread the mustard across the center of the wrap. Layer with Prosciutto, cheese, pork slices and pickle slices. Roll the wrap as you would a burrito, with one end open.
 2. Melt the butter on a griddle or skillet over medium heat. Grill the wrap, first with the seam side down, until golden brown, about 2 minutes, pressing down with a metal spatula to flatten. Turn over and grill the other side.
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Roast Pork

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

- 1/8 oz. (6 cloves) Garlic
- 3/8 tsp. Dried Oregano
- 1/8 tsp. Ground Cumin
- 1/8 tsp. Orange Peel
- 1/8 oz. (1 tbsp) Olive Oil
- 3/8 tsp. Kosher Salt
- 1/8 tsp. Black Pepper
- 5 oz. Pork Shoulder, trimmed

Directions:

1. Using a mortar and pestle (or a small food processor), grind the first seven ingredients into a coarse paste.
2. Using a sharp knife, score the surface of the meat with several small slits. Rub the garlic paste all over the pork, making sure to get it into the incisions. Cover the pork with plastic wrap and refrigerate overnight.
3. Remove the pork from the refrigerator and let sit at room temperature for 30 minutes before cooking.
4. Roast the pork in a 350 degree oven until the outside has a nice crust and the internal temperature is 155 degrees (about 30 minutes per pound).
5. Let rest 10 minutes before slicing.