



Recipes

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Carnitas Taquitos

Serves 1

Ingredients:

- 3 Mission® 6" White Corn Tortillas (10600)
- 1/4 cup All Purpose Flour
- 3 Tbsp. Water
- 3 oz. Pork Carnitas
- 1/4 cup Easy Avocado Salsa (see Related Recipe)
- 1/4 cup Grated Asadero Cheese

Directions:

1. Combine flour and water and mix until smooth.
2. Place 6" corn tortillas flat down on work surface. Divide carnitas and place in a thin line at edge of tortilla. Roll very tightly. Seal the edge of the tortilla with flour mixture to prevent taquito from opening when frying. Press to seal.
3. Fry in deep fat fryer set at 360° F for two minutes or until golden crisp. Remove from fryer and allow to drain. Top with avocado salsa and then sprinkle with cheese.

Easy Avocado Salsa

Serves 1

Ingredients:

- 1/6 large Avocado
- 1 1/3 oz. (2 cups) Prepared Green Chile Hot Sauce
- 1/8 oz. (2 Tbsp.) Sliced Green Onion
- 1/8 oz. (2 tsp.) Chopped Jalapeno Pepper

Directions:

1. Cut avocados in half, remove seed. Scoop out flesh and place in a blender or food processor. Add remaining ingredients and blend until smooth.