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

Picadillo Tacos (old)

Prep Time: 10 Minutes
Cooking Time: 30 Minutes
Serves 40

Ingredients:

5 Chayote , peeled and diced
5 oz. Vegetable Oil
16 oz. White Onions , chopped
1 oz. Garlic
3 Tbsp. Ground Cumin
1 1/2 Tbsp. Dried Oregano
8 lbs. Ground Beef Chuck
6 Tomatoes , diced
4 oz. Chopped Green Onions
2 Tbsp. Mint Leaves
3 Tbsp. Fresh Cilantro
2 Tbsp. Fresh Oregano
2 Tbsp. Parsley
2 cups Chicken Stock
3 oz. Achiote Paste
12 oz. Shredded Iceberg Lettuce
12 oz. Shredded Romaine Lettuce Leaves
50 Mission® 6" Yellow Corn Tortillas (10503)
2 oz. Mission® prepared Pre-cut Unfried White Corn Tortilla Chips (10866) , ground (see Related Recipe)

Directions:

1. Cook the chayote in boiling salted water until soft. Drain and set aside.

2. Heat the vegetable oil in a large skillet. Sauté the onions, garlic and seasonings until translucent.

3. Add the meat and cook. Add the tomatoes and stock and cook until combined.

4. Add the cooked chayote and the herbs.

5. Add the achiote paste and the ground Mission® Yellow Corn Tortilla Chips and cook until thickened.

6. Heat Mission® Yellow Corn Tortillas on grill until edges are brown and toasted.

Mission® Fried Pre-cut Unfried Tortilla Chips

Prep Time: 2 Minutes
Cooking Time: 3 Minutes
Serves 1

Ingredients:
5 oz. Mission® Pre-cut Unfried White Corn Tortilla Chips (10866)

Directions:
1. Pre-heat deep fat fryer to 350º F.

2. Remove Mission® Pre-cut Unfried White Corn Tortilla Chips from the walk-in.

3. Fill the fryer basket half-full with pre-cut unfried tortilla chips.

4. Drop basket in fryer and, while stirring, fry until golden brown, approximately 60 seconds. Remove from fryer and shake off excess oil.

5. Immediately season with fine salt.

6. Repeat until all the tortilla chips are fried.

7. Place in covered Cambro container or in a holding drawer to keep warm.