



Hot Taco Box

Prep time: 15 Cook Time: 15 Servings: 1

Latino,Kids,Appetizers/Sides/Snacks,Entrees,Mazina Tortillas,FSR/QSR,Catering,Casual Dining,Snacks & Shareables,Global Tacos,Modern Mexican,Grab & Go

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Pressed Mazina™ Tortillas	08042		1 Each
Multi-Cheese Taco		see related recipe	
Cheese and Refried Beans Taco		see related recipe	
Chicken Taco		see related recipe	
Pork Carnitas Taco		see related recipe	
Salsa Verde			1.5 Oz.
Salsa Roja			1.5 Oz.
Onion		small, chopped	.5 Oz.
Cilantro		chopped	.2 Oz.



Instructions

1. In a warm box, place one of each of the tacos wrapped in aluminum foil to keep warm.
2. On a separate container, place all the toppings, salsa roja, salsa verde, chopped onion and chopped cilantro.
3. Serve.



Multi-Cheese Taco

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Pressed Mazina Tortillas	08042		1 Each
Oaxaca Cheese			1 Oz.
Cotija cheese			.3 Oz.

Instructions

- 1. Griddle and wrap in aluminum foil to keep warm.



Cheese and Refried Beans Taco

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Pressed Mazina Tortillas	08042		1 Each
Oaxaca Cheese			1 Oz.
Refried Beans			1 Oz.

Instructions

- 1. Griddle and wrap in aluminum foil to keep warm.



Chicken Taco

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Pressed Mazina Tortillas	08042		1 Each
Chicken		roasted and pulled	1.5 Oz.
Chipotle Sauce		canned	.1 Oz.

Instructions

- 1. Griddle and wrap in aluminum foil to keep warm.



Pork Carnitas Taco

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Pressed Mazina Tortillas	08042		1 Each
Pork Carnitas			1.5 Oz.

Instructions

- 1. Griddle and wrap in aluminum foil to keep warm.

