



## Oaxacan Shredded Beef & Cheese Tacos

Prep time: 10 Cook Time: 5 Servings: 12

Latino,Entrees,Chips & Strips,Casual Dining,Catering,Fine Dining,FSR/QSR,Global Tacos,Modern Mexican

## Ingredients

| INGREDIENT                  | CODE  | PREP                       | QUANTITY |
|-----------------------------|-------|----------------------------|----------|
| Mole Shredded Beef          |       |                            |          |
| 6.5" Yellow Corn Taco Shell | 10112 |                            | 24 each  |
| Oaxacan Cheese              |       | cut into 1/2" long strips  | 24 each  |
| Pinto Beans                 |       |                            |          |
| Shredded Iceberg Lettuce    |       | for garnish                |          |
| Red Radishes                |       | thinly sliced, for garnish |          |

## Instructions

1. For one order: add 3 1/2 ounces of shredded beef into Mission® Taco Shells, top beef with one strip of Oaxacan cheese, 1 1/2 ounces pinto beans and garnish with shredded lettuce and sliced radishes. Repeat for remaining orders.



# Pinto Beans

Prep time: 1 Cook Time: 120 Servings: 26

## Ingredients

| INGREDIENT  | CODE | PREP | QUANTITY |
|-------------|------|------|----------|
| Pinto Beans |      |      | 5 lbs.   |
| Water       |      |      | 1 gallon |
| Salt        |      |      | 1 Tbsp.  |

## Instructions

1. Sort through the Pinto Beans, removing any rocks or debris.
2. Pour pinto beans into a 4-quart stock pot. Cover the beans with water and heat to a boil.
3. Reduce heat and simmer for two hours.
4. When the pinto beans start to look reamy, add the salt and stir.

