



## Picadillo Tacos

Prep time: 10 Cook Time: 30 Servings: 40

Latino,Entrees,Corn Tortillas,Casual Dining,Catering,Modern Mexican,Global Tacos

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn Tortillas	10503		50 Each
Mission® Fried Pre-cut Unfried Tortilla Chips		See Related Recipe	
Chayote		peeled and diced	5 Each
Vegetable Oil			5 Oz.
White Onions		chopped	16 Oz.
Garlic			1 Oz.
Dried Oregano			3 Tbsp.
Ground Beef Chuck			8 Lbs.
Tomatoes		diced	6 Each
Green Onions		chopped	4 Oz.
Mint Leaves			2 Tbsp.
Fresh Cilantro			3 Tbsp.
Fresh Oregano			2 Tbsp.
Parsley			2 Tbsp.
Chicken Stock			2 cup
Achiote Paste			3 Oz.
Iceberg Lettuce		shredded	12 Oz.
Romaine Lettuce		shredded	12 Oz.



## Instructions

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® Fried Pre-Cut Unfried 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 Cook Time: 3 Servings: 16

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® Pre-cut Unfried White Corn Tortilla Chips	10866		5 Lbs.

## Instructions

1. Pre-heat deep fat fryer to 350° 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.

