



Grand Canyon Tacos

Prep time: 5 Cook Time: 5 Servings: 1

Regional North American,Entrees,Corn Tortillas,Catering,Casual Dining,FSR/QSR,Global Tacos,Modern Mexican,Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn Tortillas	06942		3 Each
Anaheim Chiles		roasted	2 Tbsp.
Pulled Pork Picadillo		see related recipe	4.5 Oz.
Cotija cheese		grated	2 Tbsp.
Fresh Cilantro			3 Sprigs

Instructions

1. Bring yellow corn tortillas to room temperature.
2. Drop yellow corn tortillas individually in 360-370 fryer and gently press center of each tortilla to make free form taco shells.
3. Remove from fryer when bubbles begin to subside.
4. Drain and set aside.
5. Heat pulled pork picadillo and fill each shell with approximately 1 ½ oz of pulled pork.
6. Top each taco with 2 tsp. of sliced roasted Anaheim chiles and dust with grated cotija cheese.
7. Garnish with fresh cilantro sprigs to serve.



Pulled Pork Picadillo

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Boston Butt Pork			3.75 Lbs.
Fresh Garlic		chopped	2 Tbsp.
yellow onions		chopped	2.5 cup
tomatoes		chopped	1.5 cup
Green Olives		chopped	1/4 cup
Scotch Bonnet Peppers		chopped, seeds removed	1 Each
water			2.5 cup
Savory Roasted Mirepoix Base		(Custom Culinary)	1 tsp.
Fresh Cilantro		chopped	1/4 cup

Instructions

1. Preheat oven to 300.
2. Place pork in roasting pan.
3. Fold remaining ingredients together in a mixing bowl.
4. Pour chopped veggies into pan with pork.
5. Place in 300 oven and cover pan.
6. Continue cooking until meat begins to tear apart easily with fork , approximately 5 hours.
7. Remove from heat.
8. Hold warm for service or cool completely and store refrigerated until ready for service.

