



## Pork Belly Chicharron Party Sopas

Prep time: 15 Cook Time: 10 Servings: 1

Latino,Appetizers/Sides/Snacks,Flour Tortillas,FSR/QSR,Catering,Casual Dining,Fine Dining,Spice It Up,Snacks & Shareables,Modern Mexican

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortillas	28671		5 Each
Refried Beans			2 Oz.
Pork Belly Chicharrones		prepared	3 Oz.
Apricot Hot Sauce			5 Oz.
Cotija cheese			1/2 Oz.
Micro Cilantro Leaves		garnish	As Needed

## Instructions

1. Pre-heat fryer to 350F.
2. Using a 2.5" cookie cutter, cut 2 small rounds out of each tortilla.
3. Fry the mini sopas until golden and crispy.
4. To build each mini sope: on each fried sope, add 0.2 oz of refried beans, followed by 0.3 oz of pork belly chicharron, 0.05 cotija cheese, and 0.5 oz of apricot hot sauce.
5. Garnish each sope with micro cilantro right on top. 6. Repeat this process as many times until all sopas have been made.



# Apricot Hot Sauce

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Apricot Jam			4 Oz.
Cholula™ Mexican Hot Sauce			2 Oz.

## Instructions

- 1. Mix together.

