

# RIPE PLANTAIN ROUNDS

## Mojo Pulled Pork Plantain Tacos with Cabbage-Carrot Slaw & Plantain Tortillas

pure  
simple  
by  
micfood

▶ *Flip card for recipe*



# Frozen & Ready to Heat-and-Serve

## RIPE PLANTAIN ROUNDS



MIC SKU	DESCRIPTION	PACK SIZE
PS202	Ripe Plantain Rounds	4 x 6 LB



- ALL NATURAL
- OIL FREE
- SIMPLY STEAMED
- KOSHER



PLANT  
BASED

## Mojo Pulled Pork Tacos & Plantain Tortillas

YIELDS 12 EA. TORTILLAS

### Ingredients

TACOS	TORTILLAS
• 12 ea. Ripe Plantain Tortillas	• 2 cups Masa Harina (yellow or white)
• 36 ea. <b>Pure &amp; Simple</b> <sup>®</sup> Plantain Rounds	• 1 cup <b>Big Banana</b> <sup>®</sup> Ripe Plantain Mash
• 24 oz. Mojo Pork Shredded	• 1 cup water
• 12 oz. Cabbage-Carrot Slaw	• ¼ tsp. Kosher salt
• 4 oz. Pickled Red Onions	
• 2 avocados, thinly sliced	

### Instructions (Plantain Rounds)

1. Pre-heat oven to 375°F.
2. Place slices on a parchment-lined baking pan.
3. Bake for 4-6 minutes or until internal temperature of 165°F.
4. Hold for plating.

### Instructions (Plantain Tortillas)

1. Combine all ingredients and place into mixer with paddle attachment.
2. Mix until dough is formed, about 2 minutes.
3. Let dough rest for 20 minutes.
4. Separate dough into 12 golf ball-sized balls.
5. Place ball of dough on sheet of plastic wrap. Cover with a second plastic wrap sheet.
6. Place plastic wrapped ball of dough in tortilla press and press down until flat.
7. Heat griddle on high heat, remove ball of dough from plastic and place tortilla on griddle. Cook for 30-45 seconds on each side.

### For Assembly

- Place slaw on top of tortilla, followed by a few spoonfuls of the shredded mojo pork.
- Layer pickled onions, sliced avocados, 3 ripe plantain rounds.
- Top with cotija cheese and cilantro crema sauce.

For the full recipe, visit [micfood.com/recipes](https://micfood.com/recipes)

Add excitement to your menu with more tropical tastes:



PLANTAIN TACO SALAD BOWL



PUMPKIN BISQUE WITH PLANTAIN ROUNDS

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