



## WAFFLE TACO

Start your culinary adventure with a unique twist on traditional tacos: a waffle taco filled with tender, smoky BBQ pulled pork and topped with a vibrant, sweet and tangy mango salsa

**Yield: 1 Waffle Taco**

## INGREDIENTS

1 Each **RICH'S** NO PROOF WHITE DINNER ROLL DOUGH (#21994)

3 oz **RICH'S** Premium Pulled Pork BBQ with Nashville Style BBQ Sauce, 4/5-lb Trays (#09750)

3 Each Mangos, Ripe

1 Each Medium Red Bell Pepper, Chopped

1/4 C Cilantro, chopped

1 Each Jalapeno, Seeded and Minced

1/4 C Lime juice, fresh

Salt to taste

## DIRECTIONS

1 To Make the Mango Salsa: In a serving bowl, combine the prepared mango, bell pepper, onion, cilantro and jalapeño. Drizzle with lime juice.

2 Using a large spoon, stir the ingredients together. Season to taste with salt, and stir again. For best flavor, let the salsa rest for 10 minutes or longer.

3 Pan 12 Dinner Rolls on a lined sheet pan



- 4 Cover with plastic wrap and place Dinner Rolls in a refrigerator at 36°F to 39°F for 18-24 hours
- 5 Preheat a waffle iron to 375°F to 400 degrees °F and spray with oil
- 6 Place the dough in center of the iron and cook until golden brown, approximately 1½ to 2 minutes
- 7 To help create the taco shape allow the waffle taco to cool in a holder before assembling
- 8 To cook the Pulled Pork BBQ, preheat oven to 350°F
- 9 Leaving the lid on, slit the lid with a knife in 6 places about 1 inch long before heating
- 10 Heat from Frozen state for 45-55 minutes until the product achieves an internal temperature of 165°F
- 11 Assemble the waffle taco by scooping 3 oz of the Pulled Pork BBQ and 1/8 cup of the mango salsa.