



Recipes

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Beef and Broccoli Salad Wrap

Prep Time: 45 Minutes

Cooking Time: 2 Minutes

Serves 6

Ingredients:

6 each 12" Chipotle Chile Wraps (10253)
6 oz. vol. Soy and Sriracha Aioli, see related recipe
8 oz. vol. Sweet and Spicy Mirin Vinaigrette, see related recipe
12 oz. wt. Marinated Flank Steaks , see related recipe
2 tsp. Canola Oil
1 Tbsp. Fresh Ginger , minced
2 tsp. Fresh Garlic , minced
2 cups Broccoli Slaw
3 cups naturel Wild Red Whole Grain Rice Blend (Uncle Bens), prepared
3 cups Baby Spinach Leaves
4 oz. vol. Green Onions , thinly sliced
10 oz. vol. Broccoli Florets, blanched and chopped

Directions:

1. Place 1 Tbsp of ginger, 2 tsp. of garlic, broccoli slaw, wild red whole grain rice, baby spinach leaves, green onions and broccoli florets together in a mixing bowl with sweet and spicy mirin vinaigrette. Combine all ingredients together and marinate refrigerated at least 2 hours to allow flavors to develop.
2. When ready to assemble wraps, place 2 tsp. of canola oil in wok set over medium high heat. Add flank steak and cook until meat begins to caramelize on the outside and cooked until desired doneness. Set aside.
3. Heat Chipotle Chile tortillas and place on work surface.
4. Spread each tortilla with 1 oz. of soy and sriracha aioli.
5. Place 10 oz. of broccoli rice salad in center of each wrap.
6. Top each salad with 2 oz. of sliced flank steak and roll to close.
7. Cut in half on a bias to serve.



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Marinated Flank Steak

Serves 1

Ingredients:

1/8 cup Hoisin Sauce
1/6 oz. vol. Soy Sauce
1/8 cup Sherry wine
1/8 lime Juice of Fresh Lime
1/3 each Thai Chili Peppers
1/2 tsp. Black Sesame Seeds
1 1/4 tsp. Fresh Ginger , minced
1/2 tsp. Fresh Garlic , minced
4 oz. Flank Steaks , thinly sliced

Directions:

1. Whisk first 8 ingredients together in a mixing bowl.
2. Fold in sliced flank steak and marinate at least four hours or overnight to allow flavors to develop.
3. Store covered and refrigerated until ready for use.

Soy and Sirracha Aioli

Serves 1

Ingredients:

2/3 oz. vol. Mayonnaise
2/3 oz. vol. Sweet Soy Sauce (ABC Brand)
1/6 oz. vol. Sriracha Sauce

Directions:

1. Whisk all ingredients together in a mixing bowl.
 2. Place in a squeeze bottle and hold refrigerated until ready for use.
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Sweet and Spicy Mirin Vinaigrette

Serves 1

Ingredients:

1/8 cup Mirin Sweet Cooking Rice Wine
1/3 tsp. Sriracha Sauce
1/8 cup Sweet Soy Sauce (ABC Brand)
1 1/2 tsp. Roasted Garlic Rice Wine Vinegar (Nokano)
1/8 tsp. Sesame Oil
1/6 oz. vol. Canola Oil
1/8 tsp. Kosher Salt

Directions:

1. Place all ingredients together in mixing bowl.
2. Place in storage container until ready for use.
3. Label, Date and Refrigerate.