



Recipes

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Spinach Herb Hand Roll

Prep Time: 20 Minutes

Serves 1

Ingredients:

- 1 each 12" Spinach Herb Wrap (10251)
- 2 oz. wt. Black Tiger Shrimp , P&D 26/30ct.
- 2 tsp. Vegetable Oil
- Kosher Salt and Black Pepper to taste
- 2 oz. vol. Cellophane Noodles , cooked
- 1 1/2 oz. vol. Mandarin Chile Sauce , see related recipe
- 1 tsp. Crushed Peanuts
- 2 oz. vol. Fresh Baby Spinach Leaves, chopped
- 1 oz. vol. Red Bell Pepper , julienne strips
- 1/2 tsp. Fresh Cilantro , minced
- 1 oz. vol. Red Onion , thinly sliced
- 1/2 oz. vol. Bean Sprouts

Directions:

1. Heat oil in wok over medium high heat.
2. Season shrimp with salt and pepper and add to wok. Cook until shrimp are pink and opaque. Remove from wok and place in medium size stainless mixing bowl.
3. Add noodles remaining ingredients and toss together to coat.
4. Cut ends off of three sides of spinach herb tortilla and leave top half rounded. (looks like a D cut).
5. Quickly steam tortilla and place on work surface.
6. Place noodle salad on left side of tortilla, rounded edge facing towards right.
7. Roll the spinach herb tortilla starting from the bottom left corner and fold towards the upper right corner to form a cone shape, sealing ingredients as you roll.
8. Tie with a blanched green onion stem if desired.
9. Serve immediately.



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Mandarin Chile Sauce

Serves 1

Ingredients:

8 oz. vol. Tangerines Juice
3 Tbsp. Fresh Red Chiles , seeds removed and minced
1 Tbsp. Fresh Ginger , minced
1/2 tsp. Fresh Garlic , minced
4 oz. vol. Rice Vinegar
2 oz. vol. Granulated Sugar
1/4 tsp. Fish Sauce
8 oz. vol. Mandarin Oranges
1 oz. vol. Orange Juice
1 Tbsp. Corn Starch

Directions:

1. Heat first 6 ingredients together in a saucepot over medium heat.
2. Stir to dissolve sugar and bring to a simmer. Continue cooking and reduce by half.
3. While sauce is reducing, whisk 1 oz. of orange juice and cornstarch to make a slurry.
4. Add in fish sauce and mandarin oranges.
5. Whisk in cornstarch slurry and bring back to a simmer for 1 minute.
6. Remove from heat and cool completely.
7. Place sauce in a storage container.
8. Label, Date and Refrigerate.