



Recipes

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Steak & Green Papaya Tacos

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

3 each 6" White Corn Tortillas (10620)
1/2 cup Fresh Green Papaya , shredded
1/4 cup Carrot , shredded
1/4 cup Fresh Jicama , shredded
1 1/2 oz. vol. Spicy Tamarind Sauce , see related recipe
3 oz. wt. Grilled Flank Steaks , thinly sliced
Fresh Cilantro Sprigs garnish
Lime Wedges garnish

Directions:

1. Toss vegetables together and hold chilled until ready for use.
 2. Place white corn tortillas on grill and mark both sides.
 3. Drizzle approximately 1 tsp. of spicy tamarind sauce over each grilled taco and place on plate.
 4. Fill each tortilla with 1/3 cup of shredded vegetables.
 5. Top each taco with 1 oz. of thinly sliced grilled flank steak and remaining spicy tamarind sauce.
 6. Garnish with fresh cilantro and lime wedges to serve.
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Spicy Tamarind Sauce

Serves 1

Ingredients:

- 1/3 cup Tamarind Paste
- 1 cup Hot Water
- 2 1/2 Tbsp. Fresh Garlic , minced
- 2 tsp. Fresh Red Chiles , seeds removed
- 1 oz. vol. Palm Vinegar
- 1 oz. vol. Sweet Soy Sauce
- 2 tsp. Olive Oil
- 1 Tbsp. Rice Wine Vinegar
- 2 tsp. Orange Juice

Directions:

1. Dissolve tamarind paste in steaming hot water. Set aside to cool slightly.
2. Place all ingredients together in a food processor and blend until smooth.
3. Place in a storage container or squeeze bottle.
4. Label, Date and Refrigerate.