



Recipes

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Asian 5 Spiced Taquitos

Prep Time: 30 Minutes

Serves 6

Ingredients:

6 each 12" Garlic Herb Wraps (10252)
2 tsp. Vegetable Oil
1/2 cup Green Onion , blanched
1/2 cup Green Beans , blanched
1/2 cup Snow Peas , thin julienne slice
1/3 cup Enoki Mushroom
1 1/2 cups Bok Choy , thinly sliced
1 tsp. Fresh Red Chile , seeded and minced
1 cup Jicama , thin julienne slice
1/3 cup Carrot , shredded
2 tsp. Fresh Ginger , minced
1 tsp. Fresh Garlic , minced
1 tsp. Sweet Soy Sauce
1/4 tsp. Chinese 5-Spice Powder
1/2 tsp. Kosher Salt
1/4 cup All Purpose Flour
1/4 cup Water

Directions:

1. Heat oil in wok or large sauté pan over medium high heat. Add vegetables and quickly sauté approximately 1 minute.
2. Set aside to cool.
3. Whisk flour and water together in a separate small bowl until smooth.
4. Heat tortillas and cut each tortilla in half and place on work surface.
5. Place cut sides of tortillas closest to you and brush outsides of garlic herb tortillas with flour water mixture. (This will act as glue to hold tortillas together)
6. Spread 2 oz. of filling across cut side of garlic herb tortillas.
7. Bring ends of ½ moon tortillas towards ingredients and tightly roll to close.
8. Place on parchment lined sheet pans, tightly wrap and freeze until ready for use.
9. When ready to serve remove tortilla sticks from freezer and place in 350-360 fryer approximately 2 minutes or until golden brown and center of filling is hot.



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5 Spice Hot Mustard Dipping Sauce

Serves 1

Ingredients:

2 tsp. Asian 5-Spice Powder
8 oz. vol. Sweet and Hot Mustard
1/2 tsp. Ground Anise
2 tsp. Pink Peppercorns
1 oz. vol. Rice Wine Vinegar
1 oz. vol. Granulated Sugar

Directions:

1. Place all ingredients together in food processor.
2. Blend until pink peppercorns are finely chopped.
3. Place in a storage container.
4. Label, Date and Refrigerate.