



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Beef Stroganoff Tacos

Prep Time: 60 Minutes

Cooking Time: 30 Minutes

Serves 7

Ingredients:

8 12" Garlic Herb Wraps (10252)
8 oz. vol. (½ oz. vol. each taco) Wild Red Rice , (MARS Foodservice) , prepared
2 oz. vol. Whole Butter
2 Tbsp. Seasoned Flour , see related recipe
1 lbs. Sirloin Strips , thinly sliced
¾ tsp. Savory Roasted Beef Base (Custom Culinary)
8 oz. vol. Pearl Onions , blanched and peeled
12 oz. vol. Portabella Mushrooms , coarsely chopped
8 oz. vol. Water
Drizzle Vodka Sour Cream Sauce , see related recipe
Crispy Garlic Chips to garnish

Directions:

1. Cut tortillas into 4.5" discs. Tightly wrap in plastic and hold ambient until ready for use.
2. Toss sirloin strips in a mixing bowl with seasoned flour and coat all pieces of meat.
3. Heat butter in a cast iron skillet over medium heat.
4. Add flour seasoned sirloin strips and brown on all sides.
5. Add beef base and stir to dissolve. Add pearl onions and portabella mushrooms.
6. Deglaze pan with water, scraping up any bits that have accumulated in bottom of pan. Continue cooking over medium low heat until meat is tender and sauce is thickened.
7. If sauce is too thick add more water to reach desired consistency.
8. Hold hot for service.
9. Heat garlic herb tortillas on grill or flattop and toast on both sides.
10. Add ½ oz. of wild red rice in each soft taco.



Recipes

MISSIONFOODSERVICE.COM

Seasoned Flour

Serves 1

Ingredients:

Yield: Approx. 2 ½ oz. vol.

2 oz. vol. All Purpose Flour

2 tsp. Rosemary Sea Salt

2 tsp. Black Pepper

1 tsp. Dry Mustard

1 tsp. Cajun Seasoning

Directions:

1. Fold all ingredients together in a small bowl.
2. Place in tightly sealed storage container.
3. Hold at room temperature until ready for use.

Vodka Sour Cream Sauce

Serves 1

Ingredients:

8 oz. vol. Sour Cream

2 tsp. Course Grain Dijon Mustard

1 Tbsp. Vodka

2 1/2 Tbsp. Ground Horseradish

1/4 tsp. Kosher Salt

Directions:

1. Fold all ingredients together in a mixing bowl.
2. Place in squeeze bottle or covered storage container and hold refrigerated until ready for use.