



Recipes

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Pacific Rim Pork Tacos

Serves 12

Ingredients:

- 18 Mission® 4.5" White Corn Tortillas (20123)
- 1 lbs. Teriyaki Pork Strips, pre-cooked
- 1 1/4 oz. Asian Vinaigrette (see Related Recipe)
- 6 oz. Napa Cabbage , julienne
- 9 oz. Asian Avocado Spread (see Related Recipe)
- 5 oz. Red Bell Peppers , julienne
- 1 1/4 oz. Cilantro , chopped
- 1 1/4 oz. Green Onions , chopped

Directions:

1. Heat pork in a lightly oiled skillet until heated throughout (about 5 minutes). Heat tortillas according to package instructions. Place pork strips and remaining ingredients on corn tortillas. Serve immediately.

Asian Avocado Spread

Serves 1

Ingredients:

- 1 large Avocado , peeled and seeded
- 1 1/2 oz. Sour Cream
- 1 oz. Whipped Cream
- 2 tsp. Seasoned Rice Wine Vinegar
- 1 tsp. Sesame Oil
- 1 tsp. Black and White Sesame Seeds
- 1/4 tsp. prepared Wasabi Paste
- Salt , to taste
- Pepper , to taste

Directions:

1. Combine all ingredients in a bowl. Set aside until ready to use.
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Asian Vinaigrette

Serves 1

Ingredients:

5 oz. Seasoned Rice Wine Vinegar

2 1/2 oz. Soy Sauce

3/4 oz. fresh Lime Juice

1/3 oz. Sesame Oil

Directions:

1. Whisk all ingredients in a bowl. Set aside until ready to use.