



Recipes

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7 Spice Sweet Potato Tacos

Prep Time: 102 Minutes

Cooking Time: 12 Minutes

Serves 12

Ingredients:

- 12 6" Heat Pressed Flour Tortillas (10400)
- 24 oz. Sweet Potatoes , peeled, large diced
- 3 Tbsp. Olive Oil
- 1 1/2 Tbsp. Shichimi togarashi (Japanese 7 Spice)
- 3 cups Oranges Beet Slaw, see related recipe
- 1 1/2 cups Miso Lime Aioli, see related recipe

Directions:

1. Pre-heat oven to 400°F. In a large bowl, combine sweet potatoes, olive oil, and shichimi togarashi. Toss well to combine. Spread potatoes on a parchment lined sheet tray and bake for 10-12 minutes or until softened.
2. To assemble: warm tortillas, and place ¼ cup of Orange Beet Slaw in the bottom. Top with 2 oz. of shichimi togarashi spiced sweet potatoes, and 1 tbsp. of Miso-Lime Aioli. Serve 2 per order.





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Orange Beet Slaw

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/2 cup Yogurt , plain
1 Tbsp. Sesame Oil
1/4 cup Orange Juice
1 Tbsp. Lime Zest
2 Tbsp. Orange Zest
2 Tbsp. Rice Vinegar
1 cup Beet , cooked, shredded
2 cups Green Cabbage , shredded
1/2 cup Green Onion , slivered
1/2 cup Pistachios , chopped

Directions:

1. In a bowl, combine yogurt, sesame oil, orange juice, zests, and rice vinegar. Mix well to combine. Toss remaining ingredients in dressing and refrigerate for service.

Miso-Lime Aioli

Prep Time: 5 Minutes

Serves 1

Ingredients:

1 1/2 cups Mayonnaise
1 Tbsp. Shiro miso
1 1/2 cups Lime Juice

Directions:

1. Combine all ingredients, mix well until combined. Refrigerate for service.