



## Recipes

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### Asian-Style Red Curry Beef Wrap

Serves 1

#### Ingredients:

- 1 Mission® 12" Heat Pressed Flour Tortilla (10430)
- 1/2 cup Glass Noodles (see Related Recipe)
- 2/3 cup Red Curry Beef (see Related Recipe)
- 4 oz. Asparagus Slaw (see Related Recipe)

#### Directions:

1. Heat the Mission® flour tortilla to make it more pliable using a microwave, steamer or grill.
2. Assemble ingredients in order as listed. Roll the wrap with one end open and serve.

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### Glass Noodles

Serves 1

#### Ingredients:

- 2 oz. Saifun (bean thread) Noodles \*can be found in the Asian section of most supermarkets
- 1/4 oz. (1/2 cup) Green Onion chopped
- 1/8 oz. (1/4 cup) Basil chiffonade
- 1/8 oz. (4 tsp) Sesame Oil
- 1/8 oz. (4 tsp) Rice Vinegar
- 1/8 tsp. Salt

#### Directions:

1. Soak the Saifun noodles in warm water for 15 minutes until softened. Strain the noodles from the water and put them into a pot of boiling water. Cook until soft, about 1 to 2 minutes. Strain from the hot water and cool in a cold water bath. Drain well.
  2. Combine the remaining ingredients with the cooked noodles.
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### Red Curry Beef

Serves 1

#### Ingredients:

- 1 1/2 tsp. (1½ oz.) Red Curry Paste \*can be found in the Asian section of most supermarkets
- 1 1/2 tsp. (1.2 oz.) Lite Soy Sauce
- 1 1/2 tsp. (1 oz.) Sesame Oil
- Top Sirloin Beef sliced thin
- 1/2 oz. (1/2 cup) Lime Juice
- 1 4/5 oz. ( 1 1/3 cups) Coconut Milk

#### Directions:

1. Combine the curry paste, soy and sesame oil and mix until smooth. Marinate the sliced sirloin in the curry mixture for 8 hours, refrigerated.
2. Heat a small amount of oil in a skillet or wok over high heat. Cook the marinated beef in a single layer in the pan until good and browned on both sides. Add the lime juice and the coconut milk to the pan and simmer until the mixture thickens.

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### Asparagus Slaw

Serves 1

#### Ingredients:

- 1 1/2 tsp. Vegetable Oil
- 1/2 cup Asparagus , trimmed
- 1/4 cup Carrot , julienne
- 1/8 cup Red Bell Pepper , julienne
- 1 Tbsp. Cilantro Leaves, chopped
- 1/8 cup Rice Vinegar
- 1/8 cup Soy Sauce
- 1 tsp. Sugar
- 1/8 cup Chopped Peanuts

#### Directions:

1. Heat the oil in a large skillet over high heat. Add the asparagus and sauté until tender but crisp and slightly charred. Remove from pan to cool.
2. Julienne the cooked asparagus and transfer to a mixing bowl. Combine with the remaining ingredients and toss well.
3. Warm the slaw before assembling the wraps.