



Recipes

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Asian Pork Tacos

Serves 4

Ingredients:

4 Mission® 6" Yellow Corn Tortillas (06942)
Asian Pork (see Related Recipe)
1 cup Red Cabbage , shredded
1 cup Green Cabbage , shredded
Fresh Cilantro , minced

Directions:

1. Heat tortillas according to package instructions. Fill with pork and cabbage. Drizzle with remaining soy marinade and top with cilantro. Serve.

Asian Pork

Serves 1

Ingredients:

2 1/4 tsp. Honey
2 1/4 tsp. Sugar
1/8 cup Rice Wine Vinegar
2 1/4 tsp. fresh Lime Juice
2 1/4 tsp. Lite Soy Sauce
1/4 tsp. Salt
1/8 tsp. Pepper
1/2 cup Pork Tenderloin , cubed

Directions:

1. Place first 7 ingredients in a small saucepan. Cook over medium-high heat until slightly thickened, about 5 minutes. Cool.

2. Place pork in a non-aluminum bowl. Cover with 1/2 cup of the soy marinade. Set aside remaining marinade for later use. Cover and refrigerate for 2 hours.

3. Lightly coat pork with corn starch. Heat 3 Tbs. sesame oil in a skillet over medium high heat. Sauté pork until cooked throughout, about 5 minutes. Keep warm.