



Recipes

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Wasabi Ahi Tuna Wrap

Serves 1

Ingredients:

- 1 - 6 oz. Sushi Grade Ahi Tuna Filet
- 2 Tbsp. Black and White Sesame Seeds
- 2 Tbsp. Peanut Oil
- 2 Tbsp. Wasabi Mayonnaise (see Related Recipe)
- 2 Tbsp. Sesame Vinaigrette (see Related Recipe)
- 2 cups Asian Cabbage Slaw (see Related Recipe)
- 1 Mission® 12" Red Sundried Tomato Basil Wrap (18802)

Directions:

1. Sprinkle ahi with salt and pepper, then roll in sesame seeds.
2. In a pan, heat peanut oil to smoking point. Sear ahi on both sides for 5 seconds. Slice into 1-inch slices.
3. In a bowl, toss slaw and sesame vinaigrette.
4. Heat wrap until warm and pliable. Place slaw on center of wrap, then top with ahi. Drizzle with Wasabi Mayonnaise. Fold in sides of wrap, then fold forward to seal. Serve immediately.

Asian Cabbage Slaw

Serves 1

Ingredients:

- 1/3 cup Jicama , julienne cut
- 1/3 cup Carrot , julienne cut
- 1/4 Red Bell Pepper , julienne cut
- 1/4 Yellow Bell Pepper , julienne cut
- 1/2 cup Red Cabbage , thinly sliced
- 1/2 cup Green Cabbage , thinly sliced

Directions:

1. Toss all ingredients in a bowl. Keep refrigerated.
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Wasabi Mayonnaise

Serves 1

Ingredients:

5/8 oz. (1 cup) Mayonnaise
1/8 oz. (2 Tbsp) Chopped Garlic
1/8 oz. (1 1/3 Tbsp) Wasabi Paste
1/8 tsp. Ginger Powder
1/8 oz. (1 tsp.) Lemon Juice
1/6 oz. (1/4 cup) White Wine Vinegar
1/8 oz. (1/2 tsp.) Salt

Directions:

1. Combine all ingredients. Keep refrigerated.

Sesame Orange Vinaigrette

Serves 1

Ingredients:

1/3 oz. (1/2 cup) Rice Wine Vinegar
1/4 oz. (1/3 cup) Orange Juice
1/5 oz. (1/3 cup) Olive Oil
1/8 oz. (3 Tbsp.) Minced Shallots
1/8 oz. (3 tsp.) Lime Juice
1/8 oz. (3 tsp.) Minced Ginger
1/4 tsp. Chopped Italian Parsley
1/8 tsp. Salt
1/8 oz. (1 tsp.) Sesame Oil
1/8 oz. (3 Tbsp.) Peanut Oil

Directions:

1. Combine first eight ingredients in a small bowl. Whisk in the oil. Keep refrigerated.