



Recipes

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Orient Crunch Express

Serves 1

Ingredients:

1 Mission® 12" Spinach Herb Wrap (10251)
.5 oz. Wonton Wrappers
1 oz. Broccoli Rabe
2 Tbsp. Peanut Oil
3 oz. Green Tea Infused Jasmine Rice (see Related Recipe)
1 oz. Enoki Mushroom
2 oz. Soybean Sprouts
3 Tempura Prawns (see Related Recipe)
1 oz. Yuzu Dressing (see Related Recipe)
Toasted Sesame Oil

Directions:

1. Preheat fryer to 350° F.
2. Fry the wonton julienne and set aside.
3. Boil water in medium pot. Bring to a boil and blanch broccoli rabe.
4. Heat peanut oil in a wok. Add sesame oil, then add Green Tea Infused Jasmine Rice and vegetables and stir fry.
5. Heat Mission® Spinach Herb Wrap on grill on both sides, eight seconds per side.
6. Top wrap with rice and vegetables. Top with Tempura Prawns and fried wonton strips. Drizzle with Yuzu Dressing. Fold edges over.
7. Place on a grill and brown on both sides. Serve.





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Yuzu Dressing

Serves 1

Ingredients:

.25 cup Yuzu (an Asian citrus fruit)
5 tsp. Soy Sauce
.5 tsp. Ground Black Pepper
.5 tsp. Grated Garlic
6 Tbsp. Grapeseed Oil

Directions:

1. Combine all ingredients in a medium bowl. Works as a dressing for mushroom dishes and fish plates.

Tempura Prawns

Serves 1

Ingredients:

12 Hawaiian Blue Prawns , washed, peeled and deveined
4 oz. Club Soda
1 cup Rice Flour

Directions:

1. Place rice flour in a medium bowl and stir in sufficient club soda to produce a pancake batter-like mixture.

2. Dip shrimp in the batter. Drain any excess and deep fry at 350° F in two batches, 3–5 minutes each, or until golden brown.



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Green Tea Infused Jasmine Rice

Serves 1

Ingredients:

3 cups Jasmine Rice
3.5 cups Water
.5 cup Green Tea
1 Fresh Bay Leaf
.25 tsp. Salt

Directions:

1. Combine all ingredients in a large saucepan. Make sure water tastes slightly salty.
2. Cover and bring to a boil.
3. When water level drops below the rice, reduce heat to maintain a simmer.
4. Simmer about eight minutes, then turn off heat.
5. Leave covered and let stand about five minutes.
6. Fluff rice with a fork. Remove bay leaf and serve.