



Recipes

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Shrimp Chopsticks

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 1

Ingredients:

- 1 Mission® 8" Pressed Mazina™ Tortilla (08043)
- 3 oz. Wasabi Cocktail Sauce (see Related Recipe)
- 5 21/25 count Black Tiger Shrimp , tail on
- Egg Wash , to brush
- 5 Chopsticks

Directions:

1. Heat Mission® Mazina™ Tortilla and cut from corner of tortilla to a slight angle to create long triangles with 1" bases, yielding 7 triangles. Save remaining for another use.
2. Place shrimp at bottom of elongated triangle, and brush with egg wash. Tightly roll to close leaving shells on outside of tortilla.
3. Place in 375° fryer until shrimp is cooked and tortilla is golden brown.
4. Skewer each shrimp on the end of a chopstick.
5. Serve with Wasabi Cocktail Sauce.





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Wasabi Cocktail Sauce

Serves 1

Ingredients:

- 1 Tbsp. Wasabi Paste
- 3 oz. Ketchup

Directions:

1. Whisk wasabi paste with ketchup in stainless bowl.
2. Label, date and refrigerate.