



Recipes

MISSIONFOODSERVICE.COM

5-Spice Pork Crispwich

Serves 1

Ingredients:

- 1 Mission® 6" Pressed Mazina™ Tortilla (08042)
- 1/2 cup Broccoli Slaw, prepared
- 2 tsp. Sweet-N-Sour Sauce, prepared
- 3 oz. Pork Loin, fully cooked, sliced into thin medallions
- 1/8 tsp. Chinese 5-Spice Powder
- 1 tsp. Sesame Seeds, toasted
- 1 Tbsp. Monterey Jack Cheese, grated

Directions:

1. Warm the Mission® Mazina™ tortilla.
2. Evenly combine the broccoli slaw and sweet-n-sour sauce.
3. Place sauced broccoli slaw over half of the tortilla.
4. Top with pork slices.
5. Sprinkle pork slices with 5-Spice Powder.
6. Top with even sprinkling of cheese.
7. Fold other half of the tortilla over ingredients.
8. Cook in Panini press for 2½ - 3 minutes until crispy golden brown in color.
9. Slice in half to serve.