



## Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

### Luau Pork Panini

Serves 1

#### Ingredients:

- 1 Mission® 8" Pressed Mazina™ Tortilla (08043)
- 3 oz. Shredded Pulled Pork
- 1.5 oz. Soy Pineapple Glaze (see Related Recipe)
- 1 oz. Sesame Mayonnaise (see Related Recipe)
- 4 oz. Napa Cabbage , shredded

#### Directions:

1. Place pork in mixing bowl. Add Soy Pineapple Glaze and blend together.
  2. Heat Mission® Mazina™ Tortilla and place on work surface.
  3. Spread Sesame Mayonnaise over entire surface of tortilla.
  4. Place pork on front half of tortilla.
  5. Top pork with shredded cabbage and fold tortilla in half.
  6. Place in Panini grill until lightly browned.
  7. Remove from press and serve immediately.
-



## Recipes

MISSIONFOODSERVICE.COM

### Sesame Mayonnaise

Serves 1

#### Ingredients:

8 oz. Mayonnaise  
1 oz. Sesame Seeds , toasted  
1 oz. Dark Sesame Oil  
2 tsp. Fresh Garlic , chopped

#### Directions:

1. Blend all ingredients together in mixing bowl.
  2. Label, date and refrigerate.
- 

### Pineapple Soy Glaze

Serves 1

#### Ingredients:

46 oz. Pineapple Juice  
1 Tbsp. Fresh Garlic , chopped  
1 Tbsp. Fresh Ginger , chopped  
3 oz. Lite Soy Sauce

#### Directions:

1. Place pineapple juice, ginger and garlic in heavy sauce pan over medium heat.
2. Reduce by two-thirds.
3. Add soy sauce and reduce by half.
4. Strain and cool.
5. Label, date and refrigerate.