



Recipes

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Thai Peanut Asian Pancakes

Prep Time: 2 Minutes

Cooking Time: 4 Minutes

Serves 1

Ingredients:

- 3 Mission® 4.5" White Corn Tortillas (20123)
- 6 oz. Thai Peanut Sauce
- 4 Crispy Panko Dusted Shrimp (see Related Recipe)
- 1.5 oz. Carrots , matchstick cut
- 1 oz. Green Onion , bias cut
- 1.5 oz. Red Bell Peppers , julienne cut

Directions:

1. Heat thai peanut sauce in sauté pan over low heat until simmering.
2. Heat Mission® White Corn Tortillas on flattop and dip into peanut sauce.
3. Place tortillas in center of the plate folded over.
4. Top with Crispy Dusted Panko Shrimp, carrots, red bell peppers, and onions.





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Crispy Panko Dusted Shrimp

Serves 1

Ingredients:

2 oz. All Purpose Flour
8 oz. Panko Flakes or Crumbs
3/4 tsp. Kosher Salt
1/2 tsp. Black Pepper
1/4 tsp. Cayenne Pepper
6 oz. Evaporated Milk
2.25 oz. 26/30 count Shrimp , peeled and deveined,
tails on

Directions:

1. Place evaporated milk in small mixing bowl; add shrimp.
2. Coat shrimp in evaporated milk and drain.
3. In separate mixing bowl, whisk together dry ingredients and toss with shrimp.
4. Shake excess flour off shrimp and place in 350° F fryer until shrimp are fully cooked.
5. Drain and serve.