



Recipes

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Mu Shu Duck with Kimchi

Prep Time: 5 Minutes

Cooking Time: 1 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Spinach Herb Wrap (10251) , cut into quarters, warmed
- 6 oz. Ducks , whole roasted, meat shredded
- 1 Tbsp. Hoisin Sauce , prepared
- 1/4 cup Spicy Kimchi , commercially prepared
- 1/4 cup Hawaiian style BBQ Sauce with tamarind
- 1 Tbsp. Sweet-N-Sour Sauce
- 1 Tbsp. Guava Nectar
- 1.5 Tbsp. Fresh Carrots , sliced into thin matchsticks
- 1.5 Tbsp. Red Cabbage , sliced into thin matchsticks
- 8 stalks Scallions , stemmed, cut into 2" long wide-angled batons
- 2 sprigs Fresh Chives

Directions:

1. Prepare the duck filling by evenly combine duck, hoisin sauce and kimchee in a mixing bowl. Pan sear the mix in a non-stick sauté pan (over medium-high heat) for one minute, slightly crisping the duck.
2. Place one warmed Mission wrap quarter on a plate, with the point facing you, rounded edge away from you.
3. Place approximately 1½ ounces of duck filling onto lower bottom of the wrap, just above the triangle point. Top the duck with one tablespoon of BBQ sauce, then top with matchsticks of carrot, cabbage and scallion.
4. Fold up the triangle point over the duck; then fold in the right and left edges and roll forming an open end. This will make a hand held Asian "pancake."
5. Arrange the carrot, cabbage and scallion alongside the pancakes. Serve with side of brown rice and a ramekin of BBQ sauce.
6. Serve the platter hot.