



## Recipes

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# Moo Shu Pork Crepes

Serves 1

### Ingredients:

1 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortilla (09301)

Egg Batter to dip

2.5 oz. Ginger Shredded Pork (see Related Recipe)

1 oz. ICC Foods Kung Pao Sauce

1 oz. Red Cabbage , shredded

1 oz. Green Cabbage , shredded

Green Onion , thinly sliced, to garnish

### Directions:

1. Dip Mission® Grill-Ready™ Par-Baked Tortilla into egg batter and place on an oiled flattop.
  2. Cook each side approximately 30 seconds to 1 minute, until outside is golden brown.
  3. Place on work surface.
  4. Spread 1 tablespoon of Kung Pao Sauce over entire tortilla crepe.
  5. Place Ginger Shredded Pork in center of crepe.
  6. Top with cabbages and roll to close, leaving ends open.
  7. Cut in half on a bias to serve.
  8. Garnish with green onions.
  9. Drizzle with remaining Kung Pao Sauce.
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### Ginger Shredded Pork

Serves 1

#### Ingredients:

2.5 oz. Fresh Ginger , minced  
2 oz. Fresh Garlic , minced  
6 oz. Shiitake Soy Sauce  
6 oz. Water  
4 oz. Green Onions , thinly sliced  
10 oz. Celery , coarsely chopped  
1 oz. Olive Oil  
1 oz. Sriracha Hot Sauce  
4 lbs. Boston Butt Pork  
1/2 cup Wood Ear Mushroom , soaked  
8 oz. ICC Foods Kung Pao Sauce

#### Directions:

1. Whisk first 8 ingredients together in a mixing bowl.
2. Place pork in baking pan. Pour ginger soy sauce mixture over pork.
3. Place uncovered in a 425° F oven for approximately 15 minutes or until pork begins to brown.
4. Remove pan from oven and reduce heat to 250° F.
5. Cover tightly with aluminum foil and place back in oven for approximately 3-4 hours or until meat is fork tender.
6. Remove from oven and let cool slightly.
7. Pour out half of liquid from pan.
8. Shred pork and add wood ear mushrooms. Fold in Kung Pao Sauce to coat pork.
9. Hold warm.