



Recipes

MISSIONFOODSERVICE.COM

Mazina Tortilla and Shrimp Dumplings

Serves 1

Ingredients:

- 12 Mission® 6" Pressed Mazina™ Tortillas (08042)
- 1/2 gallon Steaming Hot Water
- 1/2 lbs. Cooked Shrimp , shells and tails removed
- 2 tsp. Ginger , minced
- 1 tsp. Garlic , minced
- 1/2 cup Green Onion , chopped
- 1 Tbsp. Lemongrass , minced
- 1/4 cup Carrot , chopped
- 1 1/2 tsp. Soy Sauce
- 2 tsp. Sriracha Sauce

Directions:

1. Place shrimp, ginger, garlic, green onions, lemongrass, carrots, soy sauce and Sriracha sauce together in food processor.
2. Puree until smooth.
3. Remove from bowl and hold chilled for dumpling preparation.
4. Quickly dip Mazina™ Tortillas in steaming hot water and place on work surface.
5. Working quickly, cut each tortilla into quarters.
6. Place a 1/4 ounce scoop of Thai shrimp base in the center of half of the quartered Mazina™ tortillas.
7. Top each Thai shrimp based scoop with the remaining Mazina™ tortilla quarters. Press tortillas together gently to close and to make a dumpling/potsticker.
8. Bring sides of potsticker together towards center to make a dumpling. Pinch edges together into a desired shape.
9. Place on parchment lined sheet pan and cover with damp towels and plastic wrap.
10. Hold chilled until ready for use.