



Recipes

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General Tso's Tempura Shrimp Tacos

Prep Time: 15 Minutes

Cooking Time: 3 Minutes

Serves 1

Ingredients:

3 each 6" White Corn Tortillas (10620)
1/3 cup Snow Peas , julienne sliced
1/4 cup Green Onion , thinly sliced
1/3 cup English Cucumber , cut into matchstick strips
1 oz. vol. Red Bell Pepper , thinly sliced
1 oz. vol. Rice Wine Vinaigrette ; see related recipe
3 1/2 oz. wt. Black Tiger Shrimp , P&D
Tempura Batter to dip
2 oz. vol. General Tso's Sauce , heated

Directions:

1. Place sliced vegetables in small mixing bowl.
2. Toss to coat with rice wine vinaigrette. Set aside.
3. Dip shrimp in tempura batter and gently place in fryer until golden brown.
4. Remove from fryer and place in stainless bowl. Toss tempura shrimp with 1 ½ oz. of general tso's sauce to coat.
5. Place 6" White corn tortillas on preheated grill and mark both sides.
6. Place grilled tortillas on plate. Drizzle remaining general tso's sauce evenly over each grilled taco.
7. Distribute tossed vegetables evenly in each grilled taco.
8. Top grilled tacos with general tso's tempura shrimp to serve.





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Rice Wine Vinaigrette

Serves 1

Ingredients:

1/3 cup Rice Wine Vinegar
1/2 tsp. Kosher Salt
3 Tbsp. Granulated Sugar
1 tsp. Fresh Ginger , minced
1/8 tsp. Sriracha Sauce
2 Tbsp. Olive Oil

Directions:

1. Whisk rice wine vinegar, salt and sugar in mixing bowl and stir until sugar is dissolved.
2. 2. and sriracha sauce.
3. Slowly whisk in oil until emulsified.
4. Place in squeeze bottle or storage container.
5. Label, Date and Refrigerate.