



## Recipes

MISSIONFOODSERVICE.COM



Related Recipe(s) on the Following Page(s)

## Steak & Green Papaya Tacos

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 1

### Ingredients:

3 each 6" White Corn Tortillas (10620)

1/2 cup Fresh Green Papaya , shredded

1/4 cup Carrot , shredded

1/4 cup Fresh Jicama , shredded

1 1/2 oz. vol. Spicy Tamarind Sauce , see related recipe

3 oz. wt. Grilled Flank Steaks , thinly sliced

Fresh Cilantro Sprigs garnish

Lime Wedges garnish

### Directions:

1. Toss vegetables together and hold chilled until ready for use.
  2. Place white corn tortillas on grill and mark both sides.
  3. Drizzle approximately 1 tsp. of spicy tamarind sauce over each grilled taco and place on plate.
  4. Fill each tortilla with 1/3 cup of shredded vegetables.
  5. Top each taco with 1 oz. of thinly sliced grilled flank steak and remaining spicy tamarind sauce.
  6. Garnish with fresh cilantro and lime wedges to serve.
-



## Recipes

MISSIONFOODSERVICE.COM



## Spicy Tamarind Sauce

Serves 1

### Ingredients:

- 1/3 cup Tamarind Paste
- 1 cup Hot Water
- 2 1/2 Tbsp. Fresh Garlic , minced
- 2 tsp. Fresh Red Chiles , seeds removed
- 1 oz. vol. Palm Vinegar
- 1 oz. vol. Sweet Soy Sauce
- 2 tsp. Olive Oil
- 1 Tbsp. Rice Wine Vinegar
- 2 tsp. Orange Juice

### Directions:

1. Dissolve tamarind paste in steaming hot water. Set aside to cool slightly.
2. Place all ingredients together in a food processor and blend until smooth.
3. Place in a storage container or squeeze bottle.
4. Label, Date and Refrigerate.