



## Chicken Yakitori Soft Tacos

Prep Time: 45 Minutes

Cooking Time: 13 Minutes

Serves 2

### Ingredients:

- 2 each 6" Heat Pressed Flour Tortillas (10400)
- 4 oz. vol. Shitake Steamed Rice , see related recipe
- 3 oz. vol. \* Asparagus Strips, cut in 2 1/2" length
- 3 oz. vol. Leeks , cut in 2 1/2" thin strips
- Seasoned Flour to taste
- 4 oz. vol. Mirin Soy Glaze, see related recipe
- 3 oz. wt. Boneless Skinless Chicken Thigh and Breast Meat
- 2 each Bamboo Skewers, soaked in water

### Directions:

1. Cut chicken meat into 1/4" strips approximately 4- 6" in length.
2. Thread 1 1/2 oz. of chicken meat onto each skewer and place in 1/3 pan.
3. Pour half of marinade over chicken skewers and marinate up to 24 hours in advance.
4. When ready to serve, remove skewers from marinade and place on seasoned hot grill.
5. Rotate skewers and cook until proper internal temperature is reached. Remove skewers from grill and brush with glaze.
6. Toss asparagus and leeks into seasoned flour and shake off excess flour. Fry asparagus and leeks until just lightly golden. Remove from fryer and drain.
7. Heat tortillas on grill or flattop and place on work surface.
8. Place 2 oz. of shitake steamed rice in center of tortilla.
9. Top each with crispy asparagus and leeks.



## Recipes

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### Yakitori Glaze

Serves 1

#### Ingredients:

- 1/2 cup Sake
- 1/3 cup Sweet Soy Sauce
- 1/3 cup Soy Sauce
- 1/8 cup Rice Wine Vinegar
- 2 Tbsp. Light Brown Sugar
- 2 tsp. Sriracha Sauce

#### Directions:

1. Place all ingredients into small saucepot over medium heat. Bring all ingredients to a boil.
  2. Reduce heat and simmer 1 minute.
  3. Remove from heat and hold warm or chill and refrigerate until ready for use.
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## Shitake Steamed Rice

Serves 1

### Ingredients:

- 1 Tbsp. Vegetable Oil
- 8 oz. vol. Shitake Mushrooms , thinly sliced
- 1/4 cup Shallots , thinly sliced
- 1 tsp. Savory Roasted Chicken Base (Custom Culinary)
- 1 cup Short Grain Rice
- 2 cups and 1 oz. Water
- 1 oz. vol. Mirin
- 1/8 tsp. White Pepper

### Directions:

1. Place rice in fine mesh strainer and soak rice in water continuously until water runs clear.
2. Heat oil in sauté pan over medium heat. Add shallots and shitake mushrooms. Sauté 1 minute. Add chicken base, white pepper, rice, mirin and water. Stir to dissolve base and bring to a boil.
3. Cover and reduce heat to low and cook 20 minutes or until most of liquid is absorbed.
4. Transfer to 1/3 pan and hold warm for service. Fluff rice with a fork before serving.