



Recipes

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"Tandoor" Tortilla Encroute

Prep Time: 35 Minutes

Cooking Time: 30 Minutes

Serves 2

Ingredients:

1 each 12" Heat Pressed Flour Tortilla (10430)

3 oz. wt. Skirt Steaks

1 tsp. Garam Masala

1 tsp. Ghee or Liquid Butter

For Curry Sauce:

8 oz. vol. Yellow Onions , chopped

1 1/2 Tbsp. Fresh Ginger , minced

1/2 tsp. Fresh Garlic , minced

1 1/2 Tbsp. Golden Curry Powder

8 oz. vol. Coconut Milk

6 oz. vol. Heavy Cream

6 oz. vol. Punjabi Cabbage , see related recipe

3 oz. vol. Basmati Rice , (MARS Foodservice) , prepared

Egg Wash to brush tortilla

Directions:

1. Whisk liquid butter and garam masala together in a small bowl.

2. Rub steak with seasonings and marinate up to 8 hours in advance.

3. Grill steak and cook until desired doneness. Remove from grill and set aside on cutting board. Slice against the grain into thin strips.

4. For curry sauce. Heat 1 Tbsp of vegetable oil in saucepot over medium heat. Add onions, garlic and ginger and sweat until onions are soft and translucent. Add curry powder and stir to evenly coat onions.

5. Add coconut milk and bring to a simmer. Add heavy cream and simmer until thickened.

6. Hold sauce warm for service.

7. Steam flour tortilla and place on a clean cutting board.

8. Place Punjabi cabbage in the center of tortilla. Top with Basmati rice and sliced skirt steak.

9. Brush 2" of outside of tortilla with egg wash.



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Punjabi Cabbage

Serves 1

Ingredients:

16 oz. vol. Yellow Onions , finely chopped
1 Tbsp. Fresh Garlic , minced
2 Tbsp. Fresh Ginger , minced
2 Tbsp. Green Serrano Chiles , seeded and chopped
2 oz. vol. Olive Oil
1 1/2 tsp. Cumin Seeds
1 1/2 tsp. Tumeric
1 3/4 lbs. Green Cabbage , shredded
1 1/2 tsp. Kosher Salt
1 tsp. Black Pepper
1 1/2 tsp. Yellow Curry Powder
2 tsp. Coriander Seeds
3/4 tsp. Ancho Chile Powder
1 tsp. Black Mustard Seeds
3/4 cup Red Lentils , prepared

Directions:

1. Heat olive oil in a large heavy bottom sauté pan over medium heat.
2. Add onions, garlic, ginger and chiles and sauté until onions are soft and translucent but not brown. Add cumin seeds and turmeric. Stir to coat onions in spices.
3. Add cabbage and stir to coat. Add remaining spices and lentils and cook until cabbage begins to wilt about 3-5 minutes.
4. If cabbage is too dry add a 4 oz. of vegetable stock to pan.
5. Hold warm for service.