



Recipes

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Wasabi Ginger Salad Bowl

Prep Time: 20 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

- 1 each 12" Chile Herb Wrap (18674) .
- 3 cups Spring Mix
- 6 oz. vol. Snow Peas , blanched and sliced on a bias
- 2 oz. vol. Green Onions , white parts only , sliced
- 4 oz. vol. English Cucumbers , matchstick cut
- 4 oz. Carrots , matchstick cut
- 2 oz. vol. Red Bell Peppers , thinly sliced
- 2 tsp. Toasted Sesame Seeds
- 3 oz. wt. Grilled Chicken , pulled and shredded
- 1 oz. vol. Ginger Dressing , (Naturally Fresh)
- 2 oz. vol. Wasabi Avocado Dressing , (see related recipe)

Directions:

1. Lay wrap in a 350-360F fryer and press down with a 4 oz. ladle. Submerge wrap in oil and make a well in the center of wrap.
2. Remove from oil and drain on towel lined sheet pan. Set aside.
3. Toss grilled chicken in ginger dressing.
4. Toss lettuce, peas, onions, cucumbers, and carrots together in a mixing bowl. Mound into the center of wrap shell.
5. Top with ginger coated chicken.
6. Drizzle salad with wasabi avocado dressing and toasted sesame seeds.
7. Serve immediately.



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Wasabi Avocado Dressing

Serves 1

Ingredients:

4 oz. vol. Wasabi Sauce
2 oz. vol. Vegetable Oil
1/2 Avocado , Hass Avocado
1 oz. vol. Cilantro , chopped
1/2 tsp. Fish Sauce
2 oz. vol. Rice Vinegar
1 oz. vol. Lime Juice
1/4 tsp. Kosher Salt

Directions:

1. Place all ingredients together in a blender and blend until smooth and emulsified.
2. Add a little bit of water to thin if necessary.
3. Place in a storage container.
4. Label, Date and Refrigerate.