



Recipes

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Banh Mi Burrito

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 12" Heat Pressed Flour Tortilla (10430)
- 1 oz. vol. Serracha Cream Cheese , see related recipe
- 3 oz. wt. Laquered Pork , see related recipe
- 8 oz. vol. Shredded Lettuce
- 8 oz. vol. Pickled Carrots , Red Peppers and Jicama , see related recipe
- 2 each Mini Cucumber Spears
- 1 oz. vol. Green Onion , julienne slice
- 6 leaves Fresh Cilantro Sprigs

Directions:

1. Steam tortilla and spread Serracha cream cheese evenly over entire tortilla.
 2. Pull lacquered pork and place in the center of tortilla.
 3. Top with shredded lettuce, pickled carrots, jicama, red peppers, cucumber spears, green onions and cilantro sprigs.
 4. Fold left side of tortilla over ingredients, and roll to close, leaving open ended.
 5. Serve immediately.
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Sirracha Cream Cheese

Serves 1

Ingredients:

8 oz. vol. Whipped Cream Cheese
1 Tbsp. Sirracha Sauce
1 Tbsp. Lime Juice
1 tsp. Chili Oil
1 oz. vol. Mayonnaise

Directions:

1. Place all ingredients together in a food processor and blend until smooth.
2. Place in a storage container. Label, Date and Refrigerate.



Recipes

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Laquered Pork

Serves 1

Ingredients:

4 oz. vol. Soy Sauce
1.5 oz. vol. Honey
1 oz. vol. Fresh Garlic , chopped
1 oz. vol. Fresh Ginger , grated
1 Tbsp. Lemongrass
1 Tbsp. Sesame Oil
2 oz. vol. Green Onions , thinly sliced
2 lbs. Pork Tenderloins

Directions:

1. Whisk soy sauce, honey, garlic, ginger, lemongrass, sesame oil and green onions together in a mixing bowl.
 2. Coat pork in marinade and marinate refrigerated at least 4 hours or overnight.
 3. Remove pork from marinade and grill until 145 degrees internal temperature is reached.
 4. Remove pork from grill and place on clean work surface.
 5. Pull pork and hold hot for service, or cool completely and place in a covered storage container.
 6. Label, Date and Refrigerate.
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Recipes

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Pickled Carrots, Jicama and Red Peppers

Serves 1

Ingredients:

2 oz. vol. Rice Wine Vinegar
1 oz. vol. Granulated Sugar
1 oz. vol. Lime Juice
1/2 tsp. Kosher Salt
16 oz. vol. Carrots , shredded
16 oz. vol. Jicama , shredded
4 oz. vol. Red Bell Peppers , thinly sliced

Directions:

1. Bring vinegar, sugar, lime juice and salt together in a small sauce pot. Bring to a simmer.
2. Remove from heat and cool completely.
3. Fold chilled pickled brine and vegetables together in a mixing bowl and let marinate at least 15 minutes to allow flavors to develop.
4. Keep refrigerated until ready for use.