



## Recipes

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## Vietnamese Meatball Tacos

Prep Time: 20 Minutes

Cooking Time: 12 Minutes

Serves 12

### Ingredients:

36 each 5" Yellow Corn Taco Shells (07381)

36 each Vietnamese Meatballs , see related recipe

Asian Chile Mayo , see related recipe, for garnish

Julienned Carrot for garnish

Julienned Cucumber for garnish

Julienned Daikon Radish for garnish

Hand-Picked Cilantro Leaves for garnish

3 lbs. Stir-Fry Vegetable Medley , held warm

2 1/4 lbs. Cooked Brown Rice , held warm

### Directions:

1. For one order; place 3 cooked meatballs each into 3 Mission® Yellow Taco Shells, drizzle with Asian chile mayo, and then garnish with equal pieces of julienned vegetables and cilantro leaves.
2. Serve 3 tacos alongside 4 oz. stir-fry vegetables and 3 oz. brown rice. Repeat for remaining tacos.



## Recipes

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### Vietnamese Meatballs

Prep Time: 10 Minutes

Cooking Time: 12 Minutes

Serves 1

#### Ingredients:

- 5 1/3 oz. Lean Ground Pork
- 1/8 cup Fresh Lemongrass , minced
- 3/4 tsp. Fresh Garlic Cloves , minced
- 3/4 tsp. Fresh Ginger , peeled and minced
- 1/8 cup Fresh Scallions , minced
- 3/4 tsp. Fresh Cilantro , minced
- 1/4 each Whole Eggs , beaten
- 1/3 oz. Panko Breadcrumbs
- 1/6 fl. oz. Fish Sauce
- 1/3 fl. oz. Light Soy Sauce

#### Directions:

1. Pre-heat convection to 350°F and line a half sheet tray with parchment paper. Combine all ingredients in the bowl of a stand mixer with the paddle attachment and mix on medium speed until well incorporated.
2. Portion the meatball mixture into 0.7 oz. meatballs using a #60 scoop, place meatballs in parchment lined tray and bake for 10-12 minutes. Once meatballs are cooked reserve warm in a hotel pan on a hot line for assembly.

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### Asian Chile Mayo

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

#### Ingredients:

- 1 lb. Mayonnaise
- 3/4 tsp. Sambal Oelek\*
- 1/8 oz. Fresh Ginger , peeled and minced
- 1/8 cup Scallions , minced
- 1/4 tsp. Rice Vinegar
- 1/4 tsp. Fish Sauce

#### Directions:

1. Combine all ingredients into a food processor and pulse until well incorporated, adjust seasoning if needed. Reserve for assembly in a squeeze bottle.
2. \*Chile Garlic Paste can be used as a substitute for Sambal Oelek.