



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

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

MISSIONFOODSERVICE.COM

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.

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.