



## Spicy Pork Kimchi Burrito

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 12

### Ingredients:

- 12 each 12" Heat Pressed Flour Tortillas (10430)
- 3/4 cup Vegetable Oil
- 12 oz. Sliced Mushrooms
- 12 each Eggs , large
- 12 cups Prepared White Rice , chilled
- 1/2 cup Soy Sauce
- 1/2 cup Sesame Oil
- 3/4 cup Bias Sliced Scallion , 1-inch
- Korean Spicy Pork , see related recipe
- Gochujang Sauce , see related recipe
- 12 oz. Kimchi , commercially prepared

### Directions:

1. To Make Burrito To Order: Heat 1 tablespoon vegetable oil in sauté pan, wok, or flattop griddle, add 1 oz. mushrooms and 1 cracked egg, stir fry until egg begins to set, add 1 cup chilled rice, 2 teaspoons each soy sauce and sesame oil, and 1 tablespoon scallions; stir fry for 2 minutes or until heated through. Place warm tortilla on flat work surface, top with Egg and Vegetable Fried Rice in center of wrap, top with ½ cup of warm Korean Spicy Pork. Fold in both sides of the wrap, then roll into burrito shape. Cut burrito in half and top with ¼ cup warm Gochujang Sauce. Serve immediately with 1 ounce kimchi in ramekin.





## Korean Spicy Pork

Prep Time: 240 Minutes

Cooking Time: 5 Minutes

Serves 1

### Ingredients:

- 1/8 cup Gochujang
- 1/8 cup Rice Vinegar
- 1/8 cup Minced Garlic Cloves
- 1/8 cup Minced Ginger Root
- 1/8 cup Sugar
- 1/8 cup Soy Sauce
- 1/8 cup Red Pepper Flakes
- 1/8 tsp. Black Pepper
- 5 1/3 oz. Pork Loin , cut into 1/4" slices
- Vegetable Oil , as needed

### Directions:

1. In medium mixing bowl, combine all ingredients, except pork and vegetable oil; stir until well combined. Pour marinade over pork and stir to coat, refrigerate in an air tight container or bag for at least 4 hours.
2. Heat oil in sauté pan or flattop griddle over medium-high heat, add pork and sauté for 4 minutes or until cooked through; hold warm for service.





## Recipes

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### Gochujang Sauce

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 1

#### Ingredients:

1/8 cup Sesame Oil

1 each Garlic Cloves , minced

1/8 cup Gochujang

1/8 cup Rice Vinegar

1/8 cup Soy Sauce

1/8 cup Toasted Sesame Seeds

1/8 cup Sugar

#### Directions:

1. In small sauce pan, heat oil over medium heat, add garlic and saute for 2 minutes. Add remaining ingredients and simmer until heated through; hold warm for service.