



## Recipes

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# 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.

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### 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.



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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.