



## Recipes

MISSIONFOODSERVICE.COM

### Mushu Beef Wrap

Serves 1

#### Ingredients:

- 1 Mission® 12" Spinach Herb Wrap (10251)
- 2 oz. Steaks , thinly sliced
- 1/2 oz. Carrot , thinly sliced
- 1/2 oz. Bean Sprouts
- 1/2 oz. Red Cabbage , thinly sliced
- 1/2 oz. Bamboo Shoots
- 1 tsp. Ginger , grated
- 1 tsp. Garlic , minced
- 2 Tbsp. Peanut Oil
- 1 Tbsp. Soy Sauce
- 1 Tbsp. Sherry
- 1 Tbsp. Oyster Sauce
- 1 oz. Hoisin Sauce
- 3 oz. Steamed Rice
- 1/4 oz. Crispy Chow Mein Noodles
- 1/8 oz. Green Onion , thinly sliced

#### Directions:

1. Combine soy sauce, sherry and oyster sauce to make sauce mixture. Set aside.
2. Heat 1 Tbs. of oil in wok or skillet. Stir-fry steak slices for 1 minute.
3. Add remaining oil and stir-fry ginger, garlic and vegetables for 2 minutes.
4. Return steak to skillet. Add sauce mixture and stir. Add cornstarch if necessary.
5. Heat wrap. Place rice on wrap leaving 2" border. Drizzle hoisin sauce on the rice.
6. Top with mushu mixture, chow mein noodles and green onions.
7. Wrap and cut at an angle.