



Recipes

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Korean Kimchi Brisket Tostada

Prep Time: 20 Minutes

Cooking Time: 840

Minutes

Serves 12

Ingredients:

12 each 10" Fry-Ready Tortilla (37183)

5 1/4 lbs. Korean Brisket , see related recipe

4 cups Asian Pears Slaw, see related recipe

1 3/4 lbs. Carrots , shredded

2 cups Mung Bean Sprouts

1 1/2 cups Spicy Kimchi Aioli, see related recipe

Chives, chopped as needed

Black Sesame Seeds , as needed

Directions:

1. To make one tostada, prepare 10" Mission® Fry-Ready™ Tortilla according to package instructions. Reserve.

2. Top the crispy tortilla with a 7 oz. portion of chopped Korean brisket, 2-1/2 oz. of the Asian pear slaw, 1/2 oz. shredded carrot, and 1 oz. mung bean sprouts.

3. Garnish with 2 Tbsp. Spicy Kimchi Aioli (see related recipe), 1 Tbsp. green onions, and 1/4 tsp. black sesame seeds.



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Asian Pear Slaw

Cooking Time: 5 Minutes

Serves 1

Ingredients:

22 oz. Asian Pears , julienned

22 oz. Spicy Kimchi , chopped

3 oz. Scallions , chopped

1 1/2 Tbsp.

Ginger , grated

Directions:

1. In a mixing bowl add components. Mix until combined.

2. Hold cold for service.

Korean Brisket

Prep Time: 25 Minutes

Cooking Time: 840

Minutes

Serves 1

Ingredients:

14 lbs. Brisket , whole

Salt , as needed

Gochujang , as needed

Directions:

1. Trim brisket of excess fat down to 1/4" thick.

2. Rub brisket with gochujang paste and salt until well coated.

3. Roast brisket at 235°F for 14 hours.

4. Chop brisket and hold hot for service.



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Spicy Kimchi Aioli

Prep Time: 5 Minutes

Serves 1

Ingredients:

1/4 cup and 2 tbsp. Spicy Kimchi

1/4 cup and 2 tbsp. Mayonnaise

Directions:

1. In a mixing bowl add components. Mix until combined
2. Hold cold for service.