



Recipes

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Korean Kimchi Brisket Tostada

Prep Time: 20 Minutes

Cooking Time: 840

Minutes

Serves 12

Ingredients:

12 each 8" Fry-Ready Tortilla (37185)
4 1/2 lbs. Korean Brisket , see related recipe
3 lbs. Asian Pears Slaw, see related recipe
3/4 lb. Carrot , shredded
3/4 lb. Mung Bean Sprouts
3/4 cup Spicy Kimchi Aioli, see related recipe
Chives, chopped as needed
Black Sesame Seeds , as needed

Directions:

1. To make one tostada, prepare 8" Mission® Fry-Ready™ Tortilla according to package instructions. Reserve.
2. Top the crispy tortilla with a 6 oz. portion of chopped Korean Brisket, 4 oz. of the Asian Pear Slaw, 1 oz. shredded carrot, and 1 oz. mung bean sprouts.
3. Garnish with 1 tbsp. Spicy Kimchee Aioli, chives, and black sesame seeds.

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.
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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 ¼" 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.

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.