



Recipes

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Toasted Asian Fajitas

Serves 1

Ingredients:

2 Mission® 6" Pressed Mazina™ Tortillas (08042)

1/2 cup Toasted Sesame Oil

Vegetable Medley (see Side Dishes)

4 oz. precooked Asian flavored Beef strips

1/4 cup Plum Sauce (see Related Recipe)

1/2 tsp. Toasted Sesame Seeds , to garnish

1/4 oz. Rice Noodles , fried

Directions:

1. Heat Mission® Mazina™ Tortillas and place in a tortilla warmer.

2. Heat a generous amount of sesame oil in a wok or on a flat grill over high heat. Sauté vegetables and quickly toss; sauté until just softened, about one minute.

3. Heat beef and add two ounces of beef strips. Place two ounces of Vegetable Medley on each tortilla. Top with beef, one ounce of Plum Sauce and sprinkle with sesame seeds and fried noodles.



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Plum Sauce

Serves 1

Ingredients:

1/4 cup Sugar
1 1/2 cups Plum Wine
4 oz. Peaches , canned
7 oz. Plums , fresh, quartered and pitted
2 oz. fresh Ginger , minced
1/4 cup Red Wine Vinegar
2 cups Chicken Stock
2 tsp. sweet Chile Sauce
1/2 tsp. Salt

Directions:

1. Place sugar in a saucepan over medium heat. Do not stir sugar and allow to melt thoroughly with no clumps. Twirl the pan to melt the sugar evenly. Continue to cook sugar until caramelized and deep amber in color. Add wine and stir over medium heat.
2. Add peaches, plums, ginger and red wine vinegar. Stir and reduce half of the mixture.
3. Add chicken stock and reduce until sauce-like.
4. Place mixture in food processor along with the salt and sweet chili sauce. Blend until smooth.