



Recipes

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Thai'd Up Tofu Wraps with Cilantro Basmati Rice

Serves 6

Ingredients:

1/2 cup Flake Coconut , minced
28 oz. Water
2 tsp. Salt
2 cups Basmati Rice
2 cups Cilantro
1 cup Coconut Milk
1 1/2 Tbsp. Fresh Ginger , minced, divided
1/2 cup Shallot , minced
3 Tbsp. Lime Juice
4 cloves Fresh Garlic , minced
4 Tbsp. Vegetable Oil
24 oz. Tofu , extra firm, drained, patted dry, cut into 1/2" cubes
1 cup Green Onion , sliced
1/2 tsp. Fresh Thai Chile (Serrano may be substituted)
2 tsp. Curry Powder
1/2 tsp. Ground Cumin
2 tsp. Fresh Lemons Grass, minced
1 tsp. Ground Coriander
2 cups Cherry Tomatoes , halved
Salt and Pepper to taste
6 Mission® 12" Garlic Herb Wraps (10252)
1/2 cup Sliced Almond , toasted

Directions:

1. Stir minced coconut in small nonstick skillet over medium heat until toasted golden, about 5 minutes. Transfer to a medium size bowl.
2. In a heavy medium saucepan, bring 18 oz water and salt to a boil. Stir in rice; bring to a boil. Reduce heat to low, cover and simmer until water is absorbed and rice is tender, about 20 minutes. Set aside.
3. Puree cilantro, half the coconut milk, 2 teaspoons ginger, shallots, lime juice, and half of garlic in blender. Mix puree and coconut into rice. Set aside.
4. Heat oil in large nonstick skillet over high heat. Add tofu and stir-fry until golden, about 6 minutes.
5. Add onions, Thai chiles, curry, cumin, lemon grass, coriander, remaining ginger, and remaining garlic to tofu. Stir fry on medium high for 2 minutes.
6. Stir in tomatoes, and remaining coconut milk. Add salt and pepper to taste. The tofu and rice may be held on the hot line and assembled to order.
7. To assemble, heat wraps and fill 1.5 cups rice, and 1 cup Tofu mixture. Sprinkle with toasted almonds. Fold in sides of wrap then fold forward. Serve.