



Recipes

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Asian Beef Salad with Lemon Grass Vinaigrette

Serves 1

Ingredients:

3/4 cup Mission® Pre-cut Unfried Tri-Color Tortilla Strips (04931)
1/2 cup Mint Marinated Skirt Steak (see Related Recipe)
3 cups Shredded Napa Cabbage and Mache Blend
1/4 cup Carrot , julienne
1/4 cup Green Onion , julienne
1 medium Shiitake Mushroom , sliced
1/4 cup Cucumber , sliced
1/4 cup Lemon Grass Vinaigrette (see Related Recipe)
1 tsp. Sesame Seeds , toasted

Directions:

1. Marinate the skirt steak overnight. Grill to desired doneness and slice.
2. Fry the tortilla strips in 360° F oil for 40 seconds. Drain and set aside for garnish.
3. Toss together the cabbage/mache, carrot, onion, mushroom, cucumber and dressing and plate. Sprinkle with sesame seeds.
4. Slice and arrange the beef over the salad and garnish with tortilla strips.

Mint Skirt Steak

Serves 1

Ingredients:

2 2/5 oz. Beef Skirt Steaks
7/8 tsp. (0.2 oz.) Chopped Fresh Mint
1/6 oz. (1/4 cup) Canola Oil
3/5 tsp. (0.1 oz.) Sesame Oil
1/8 tsp. (0.1 oz.) Minced Garlic
1/8 oz. (2 Tbs.) Rice Vinegar
1/8 tsp. Black Pepper

Directions:

1. Combine all ingredients and marinate overnight.
 2. Grill steak to desired doneness and salt to taste.
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Lemon Grass Vinaigrette

Serves 1

Ingredients:

- 1 1/2 tsp. Minced Lemongrass
- 1/4 tsp. Minced Ginger
- 1/8 cup + 2 Tbs. Chopped Mint
- 1/8 cup + 2 Tbsp. Ponzu Sauce
- 1/8 cup + 2 Tbsp. Rice Vinegar
- 1/2 tsp. Minced Shallot
- 1/8 cup + 2 Tbsp. Honey
- 1/8 tsp. Salt
- 1/4 cup Canola Oil

Directions:

1. Combine the first 8 ingredients in a small bowl.
2. Slowly add the Canola oil while whisking to emulsify the dressing.