



Recipes

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Green Thai Curry Enchiladas

Serves 12

Ingredients:

- 3 cups Firm Tofu , 3/4" cubed
- 4 cups Bok Choy , sliced
- 1/4 cup Red Bell Pepper , seeded and sliced
- 3/4 cup Green Onion , chopped
- 1 cup Bamboo Shoots , sliced
- 1 Tbsp. Minced Ginger
- 1 tsp. Green Curry Paste (e.g. Thai Kitchen Brand)
- 1 Tbsp. Soy Sauce
- 1 Tbsp. Sweet Chile Sauce
- 12 Mission® 6" Yellow Corn Tortillas (10503)
- 1 cup Vegetable Oil , for frying
- 1 batch Thai Green Curry Sauce (see Related Recipe)

Directions:

1. In a large bowl, combine the first 9 ingredients and mix well.
2. In a small skillet over medium heat, fry the tortillas, one at a time, for 5 to 10 seconds to soften, do not allow tortilla to crisp up.
3. Place approximately 1/3 cup of the tofu mixture into each tortilla and roll. Place seam side down in a baking dish.
4. Cover the enchiladas with the Green Curry Sauce, cover with aluminum foil and bake at 350 degrees for 30 minutes.





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Thai Green Curry Sauce

Serves 1

Ingredients:

- 1 1/8 oz. (1 1/2 cups) Coconut Milk
- 1/8 oz. (3 Tbs.) Green Curry Paste (e.g. Thai Kitchen Brand)
- 1/8 oz. (1/4 cup) Chopped Basil
- 1/8 oz. (1/2 cup) Bamboo Shoots , chopped
- 1/8 oz. (2 Tbs.) Brown Sugar
- 1/5 oz. (1/3 cup) Chicken Broth

Directions:

1. Combine all ingredients in a small saucepan. Cook over a low flame, stirring occasionally, until reduced and creamy.