



Recipes

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Asian-Style Red Curry Beef Wrap

Serves 1

Ingredients:

- 1 Mission® 12" Heat Pressed Flour Tortilla (10430)
- 1/2 cup Glass Noodles (see Related Recipe)
- 2/3 cup Red Curry Beef (see Related Recipe)
- 4 oz. Asparagus Slaw (see Related Recipe)

Directions:

1. Heat the Mission® flour tortilla to make it more pliable using a microwave, steamer or grill.
2. Assemble ingredients in order as listed. Roll the wrap with one end open and serve.

Glass Noodles

Serves 1

Ingredients:

- 2 oz. Saifun (bean thread) Noodles *can be found in the Asian section of most supermarkets
- 1/4 oz. (1/2 cup) Green Onion chopped
- 1/8 oz. (1/4 cup) Basil chiffonade
- 1/8 oz. (4 tsp) Sesame Oil
- 1/8 oz. (4 tsp) Rice Vinegar
- 1/8 tsp. Salt

Directions:

1. Soak the Saifun noodles in warm water for 15 minutes until softened. Strain the noodles from the water and put them into a pot of boiling water. Cook until soft, about 1 to 2 minutes. Strain from the hot water and cool in a cold water bath. Drain well.
 2. Combine the remaining ingredients with the cooked noodles.
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Red Curry Beef

Serves 1

Ingredients:

- 1 1/2 tsp. (1½ oz.) Red Curry Paste *can be found in the Asian section of most supermarkets
- 1 1/2 tsp. (1.2 oz.) Lite Soy Sauce
- 1 1/2 tsp. (1 oz.) Sesame Oil
- Top Sirloin Beef sliced thin
- 1/2 oz. (1/2 cup) Lime Juice
- 1 4/5 oz. (1 1/3 cups) Coconut Milk

Directions:

1. Combine the curry paste, soy and sesame oil and mix until smooth. Marinate the sliced sirloin in the curry mixture for 8 hours, refrigerated.
2. Heat a small amount of oil in a skillet or wok over high heat. Cook the marinated beef in a single layer in the pan until good and browned on both sides. Add the lime juice and the coconut milk to the pan and simmer until the mixture thickens.

Asparagus Slaw

Serves 1

Ingredients:

- 1 1/2 tsp. Vegetable Oil
- 1/2 cup Asparagus , trimmed
- 1/4 cup Carrot , julienne
- 1/8 cup Red Bell Pepper , julienne
- 1 Tbsp. Cilantro Leaves, chopped
- 1/8 cup Rice Vinegar
- 1/8 cup Soy Sauce
- 1 tsp. Sugar
- 1/8 cup Chopped Peanuts

Directions:

1. Heat the oil in a large skillet over high heat. Add the asparagus and sauté until tender but crisp and slightly charred. Remove from pan to cool.
2. Julienne the cooked asparagus and transfer to a mixing bowl. Combine with the remaining ingredients and toss well.
3. Warm the slaw before assembling the wraps.