



Recipes

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Asparagus Slaw

Serves 6

Ingredients:

3 Tbsp. Vegetable Oil
3 cups Asparagus , trimmed
1 1/2 cups Carrots , julienne
3/4 cup Red Bell Pepper , julienne
6 Tbsp. Cilantro Leaves, chopped
1/4 cup Rice Vinegar
1/4 cup Soy Sauce
2 Tbsp. Sugar
1/2 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.