



Recipes

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Broiled Tamarind Snapper and Green Papaya Salad Wrap

Serves 1

Ingredients:

1 Mission® 12" Heat Pressed Flour Tortilla (10430)
1/2 cup Steamed Jasmine Rice , preferably sticky
2/3 cup Green Papaya Salad (see Related Recipe)
4 oz. Broiled Tamarind Snapper Fillet (see Related Recipe)
2 Tbsp. Cilantro leaves
1 Tbsp. Scallion , julienne

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.

Green Papaya Salad

Serves 1

Ingredients:

1 cup Green Papaya peeled, seeded and julienne (as green papayas may be difficult to find, a good substitution is a firm unripe pear or Granny Smith apple)
1/6 cup Carrot , julienne
2/3 tsp. Minced Serrano Chile
1/3 tsp. Crushed Garlic
2 tsp. Chopped Fresh Mint
1 Tbsp. Lime Juice
1 tsp. Fish Sauce (can be found in the Asian section of most supermarket
1 1/2 tsp. Brown Sugar

Directions:

1. Toss all ingredients together in a non-reactive bowl. Cover and refrigerate for 30 minutes to allow the flavors to blend.



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Tamarind Snapper

Serves 1

Ingredients:

1/8 cup Tamarind Pulp (can be found in most Asian, Latin or Middle-Eastern Markets)
1/4 cup Water
1 Tbsp. Minced Shallots
1 1/2 tsp. Minced Garlic
1 tsp. Minced Cilantro Stems
1 1/2 tsp. Rice Vinegar
1/8 tsp. Salt
4 oz. Snappers Fillets

Directions:

1. In a small bowl, soak the tamarind pulp in the water for 15 minutes. Rub the pulp between your fingers to help it dissolve in the water. Pour the mixture through a sieve into a small saucepan removing and discarding the seeds and fibers.
2. Add the shallots, garlic, cilantro stems, sugar, vinegar and salt to the pan and simmer, stirring occasionally, until the mixture thickens.
3. Coat the snapper fillets with the tamarind sauce and broil until cooked through.