



Recipes

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Thai Salsa with Baked Red Curry Crisps

Serves 6

Ingredients:

12 Mission® 12" Red Sundried Tomato Basil Wraps
(18802)

1/4 cup Coconut Milk

2 Tbsp. Sugar

1/4 cup Sesame Seeds , preferably mixed black and
white

Directions:

1. Lay the wraps on a flat surface. Combine the coconut milk and sugar together in a small bowl. Brush the mixture onto one side of the wraps. Lightly sprinkle the coated wraps with sesame seeds.
 2. Arrange on baking sheets and bake the wraps at 325 degrees until golden brown, about 5 minutes.
 3. Let cool. Break into 3-4 inch pieces.
 4. Serve along with the Thai Salsa. (see related recipe)
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Thai Salsa

Serves 1

Ingredients:

3 1/6 oz. (4 1/2 cups) Cucumbers peeled, seeded & 1/4" dice
1 1/4 oz. (1 1/2 cups) Radishes trimmed & 1/8" dice
2/5 oz. (3/4 cup) Green Onion thinly sliced
1/8 oz. (2 tbs) Minced Ginger
1/8 oz. (3 tbs) Minced Serrano Chile
1/8 oz. (6 tbs) Chopped Fresh Mint
1/8 oz. (1 1/2 tsp) Crushed Garlic
3/4 oz. (3/4 cup) Lime Juice
1/8 oz. (1 1/2 tsp) Chile Oil
1/8 tsp. Salt

Directions:

1. Combine all ingredients together in a non-reactive bowl. Stir well.
2. Cover and refrigerate. Let salsa sit for 30 minutes to allow the flavors to blend before serving. Stir before serving.