



Recipes

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Green Curry Shrimp Roti

Serves 1

Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 5 oz. Green Curry Shrimp Filling (see Related Recipe)

Directions:

1. Heat Mission® flour tortilla until warm and pliable.
2. Fill with Green Curry Shrimp Filling.
3. Fold in half and serve.

Green Curry Shrimp Filling

Serves 1

Ingredients:

- 1 1/2 tsp. Unsalted Butter
- 1/6 oz. (3 Tbsp.) Green Thai Curry Paste
- 1/8 oz. (3 Tbsp.) Fresh Ginger
- 1 (6 oz.) Green Onion
- 2 oz. (3 cups) Coconut Milk
- 1/4 oz. (4 Tbsp.) Sliced Water Chestnuts
- 2 2/3 oz. Large Shrimp , shelled and deveined
- 1/8 oz. (5 Tbsp.) Toasted Unsweetened Coconut
- 1/8 oz. (3 tsp.) Paprika
- 1/8 oz. (4 Tbsp.) Coconut Shavings
- 1/8 oz. (1/4 cup) Fresh Cilantro
- 1/8 tsp. Kosher Salt
- 1/8 oz. (3 Tbsp.) Bamboo Shoots

Directions:

1. Melt butter in a skillet over medium heat.
2. Add curry paste, ginger, scallions, coconut milk, and water chestnuts. Cook uncovered for five minutes. Add coconut shavings and shrimp until thickened. Add paprika. Cook for 5-8 minutes then add cilantro and salt. Stir in bamboo shoots.