



Recipes

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Salmon Rainbow Roll

Serves 6

Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 1 cup Sushi Rice (see Related Recipe)
- 3 oz. Salmon Fillets, grilled
- 1 oz. Red Bell Pepper , julienned
- 1 oz. Yellow Bell Pepper , julienned
- 1 oz. Green Onion , julienned
- 4 Mazina™ Straws (see Related Recipe)

Directions:

1. Cut Mission® Flour Tortilla into 7" x 7" square. Warm tortilla.
2. Prepare Sushi Rice.
3. Place tortilla on a plastic lined sushi roller.
4. Spread Sushi Rice evenly across the tortilla square.
5. Place the salmon in the center of the tortilla square. Place the red and green bell peppers on one side and the yellow bell pepper, green onion and Mazina Straws on the opposite side.
6. Roll tortilla tightly. Cut into rolls.



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Sushi Rice

Serves 1

Ingredients:

3 cups Sushi Rice

6 tsp. Rice Vinegar

3.75 cups Water

Directions:

1. Thoroughly rinse rice in cool water until water runs clear. Drain well.
2. Place rice and water in saucepan and bring to a boil. Reduce heat and simmer for 20 minutes or until water is absorbed.
3. Remove pan from heat and let stand for 10 minutes.
4. Place rice in nonmetallic bowl and add vinegar. Carefully fold in vinegar until combined.

Mazina Straws

Serves 1

Ingredients:

1 Mission® 6" Pressed Mazina™ Tortilla (08042)

Directions:

1. Cut Mazina Tortilla lengthwise into ¼" strips.
2. Fry in oil until crispy.