



Recipes

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SoCal Ginger Rolls

Serves 6

Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 1 cup Sushi Rice (see Related Recipe)
- 1/4 Avocado , cut into eight thin slices
- 1 Roasted Poblano Pepper
- 1 oz. Shrimp , cooked and cut in half lengthwise
- 1 oz. Pickled Ginger

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. Place a thin layer of Sushi Rice down the center of the tortilla square.
 5. Place shrimp, avocado slices, pickled ginger, and roasted poblano pepper on top of the rice.
 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.