



## Recipes

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### Verde Sesame Squid Roll

Serves 6

#### Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 3 oz. Sushi Rice (see Related Recipe)
- 2 stalks Pencil Asparagus , blanched
- 1 tsp. Spicy Sauce (see Related Recipe)
- 1 oz. Cooked Squid
- 2 slices English Cucumbers , julienned

#### 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. Spread a small amount of the Spicy Sauce evenly down the middle of the rice.
  6. Place asparagus and cucumber evenly over rice.
  7. 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.

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### Spicy Sauce

Serves 1

#### Ingredients:

16 oz. Mayonnaise

2 tsp. Chipotle powder

1 Tbsp. Chopped Chipotle in adobe

1 tsp. prepared Wasabi

.25 cup Green Onion , finely chopped

2 Tbsp. Rice Wine Vinegar

#### Directions:

1. Mix all ingredients together and refrigerate.