



## Recipes

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# Kobe Beef Tacos

Prep Time: 2 Minutes

Cooking Time: 10 Minutes

Serves 3

### Ingredients:

- 3 Mission® 6" Red Corn Tortillas (10611)
- 4 oz. Garlic Ginger Tangerine Sauce (see Related Recipe)
- 8 oz. Seasoned Kobe Wagyu Beef
- 4 oz. Asian Spicy Slaw (see Related Recipe)

### Directions:

1. Preheat grill to high.
2. Place seasoned Kobe Wagyu beef filets on grill.
3. Charbroil to preference.
4. Flash heat both sides of Mission® Red Corn Tortillas on grill.
5. Slice beef into thin strips against the grain.
6. Place beef and Asian Spicy Slaw on tortilla.
7. Drizzle with Garlic Ginger Tangerine Sauce and serve.





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### Asian Spicy Slaw

Serves 1

#### Ingredients:

.5 head Napa Cabbage  
1 head Green Cabbage , shredded  
8 oz. English Cucumbers , diced  
2 oz. Ginger Root, minced  
4 oz. Radishes Sprouts  
2 Carrots , julienned  
.5 head Red Cabbage , julienned  
1 Red Onion , thinly sliced  
2 Red Bell Peppers , julienned  
1 Red Serrano Chile , minced  
6 oz. Mayonnaise  
1 oz. Creole Mustard  
1 Tbsp. Apple Cider Vinegar  
2 Tbsp. Lemon Juice  
2 tsp. Sesame Seeds  
2 tsp. Green Onions

#### Directions:

1. Combine all vegetables in a large bowl.
2. Mix remaining ingredients in separate bowl to make dressing.
3. Pour dressing over vegetables. Toss gently and chill.
4. Garnish with sesame seeds and green onions.





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### Garlic Ginger Tangerine Sauce

Serves 1

#### Ingredients:

2 Tangerines , peeled and pith cut away  
4 cloves Garlic , minced  
2 oz. Ginger Root, minced  
1.5 cups Chicken Stock  
2 Tbsp. Fresh Cilantro , chopped  
1 Tbsp. Pistachios , ground  
1 tsp. Sesame Oil  
1 Tbsp. Sugar  
.25 tsp. Salt  
1 tsp. Cayenne Pepper Sauce Pepper

#### Directions:

1. Separate tangerine into slices.
2. Place ½ cup of segments into saucepan.
3. Squeeze juice from the remaining tangerine segments into saucepan.
4. Add remaining ingredients and bring to a boil.
5. Cook, stirring with a heavy wooden spoon to mash segments, until sauce thickens.
6. Reduce by one-third in volume, about 10 minutes.