

Kobe Beef Tacos

Prep time: 2 Cook Time: 10 Servings: 3

Asian,Combo/Fusion,Entrees,Corn Tortillas,Casual Dining,Catering,FSR/QSR,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 5.5" Super Soft® White Corn Tortillas	39257		3
Garlic Ginger Tangerine Sauce			4 oz.
Seasoned Kobe Wagyu Beef			8 oz.
Asian Spicy Slaw			4 oz.

Instructions

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

Asian Spicy Slaw

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Napa Cabbage			1/2 head
Green Cabbage		shredded	1 head
English Cucumber		diced	8 oz.
Ginger Root		minced	2 oz.
Radish Sprouts			4 oz.
Carrot		julienned	2 each
Red Cabbage		julienned	1/2 head
Red Onion		thinly sliced	1 each
Red Bell Pepper		julienned	2 each
Red Serrano Chile		minced	1 each
Mayonnaise			6 oz.
Creole Mustard			1 oz.
Apple Cider Vinegar			1 Tbsp.
Lemon Juice			2 Tbsp.
Sesame Seeds			2 tsp.
Green Onion			2 tsp.

Instructions

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.

Garlic Ginger Tangerine Sauce

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tangerine		peeled and pits cut away	2 each
Garlic		minced	4 Clove
Ginger Root		minced	2 oz.
Chicken Stock			1.5 cup
Fresh Cilantro		chopped	2 Tbsp.
Pistachios		ground	1 Tbsp.
Sesame Oil			1 tsp.
Sugar			1 Tbsp.
Salt			.25 tsp.
Cayenne Pepper Sauce Pepper			1 tsp.

Instructions

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.