



PASSPORT CUISINE®

Passport Cuisine® Pork Shumai Tacos (Serves 4)

Ingredients:

36pcs Passport Cuisine® Pork Shumai
White onion – half of a medium, diced
Green leaf lettuce – 3 cups, shredded
Cilantro – 1 cup, chopped
Limes – 3, quartered slices
Corn tortillas – 12pcs

Preparation:

1) In a medium to large saucepan, bring frying oil to 360F. Add shumai from frozen and cook for about 6-8 minutes until golden brown and heated all the way through. Rest on a rack over paper towels. 2) On a hot griddle or cast iron pan, heat up tortillas until grill marks appear, about 4-5 minutes over medium heat. 3) Build tacos. Green leaf on each tortilla, cilantro next, place shumai (sliced in half if preferred), top with onions. 4) Serve with lime wedges and your favorite salsa.

Please contact your DNI Group representative today.

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