

Tulips

Asian Bistro  Metropolitan Market

Asian Fried Beef Wrap

Tomato Tortilla 12"
Fresh Pear
Sesame Slaw
Spicy Asian Mayo
Spring Mix
Flank Steak {sliced}
Wing Sauce-{Asian style}
Cucumber Salad

Cucumber Salad

Red Onion
Mint
Cilantro
Chopped Peanuts
Fried Shallots
Rice Vinegar
Sugar
Salt
Chili Plate
Cucumbers, seedless

Sesame Slaw

Slaw Mix
Bl. Sesame seeds
Slaw Dressing

Dressing

Toasted Sesame oil
Soy Sauce
Rice Vinegar
Garlic
Shallots
Mayo
Sugar
Red Pepper Flakes

Sautee Beef in pan with pears. When almost done, add wing sauce.
Heat the tortilla on a grill or in an oven. Place beef mixture in center of wrap and add Slaw. Add spring mix enough to fill wrap. Roll wrap while folding ends in. Slice wrap in half and enjoy with a side of fresh cucumber salad for a compatible taste!

Thank you,
Chef, Thomas Watson