

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Lehigh Valley Bahn Mi Wrap

(makes 8 wraps)

- 8 Burrito-size Tortilla Wraps
- 1/3 lb. Liverwurst
- 4 Tbsp. Subarashii Kudamono Asian Pear Spread, divided
- 1 cup Fresh Carrot, julienned
- 1 cup Fresh Zucchini, julienned
- 1 cup Fresh Cucumber, seeded and julienned
- ¾ cup Subarashii Kudamono Asian Pear Vinegar
- 1 ½ cups Water
- ¼ cup white sugar
- 2 lbs. Boneless, skinless Chicken Breast
- 2 Tbsp. Soy Sauce
- ½ tsp. Garlic Powder
- 1 bunch Cilantro
- 1 cup thinly sliced fresh Subarashii Kudamono Asian Pear

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Directions:

- Take the Asian Pear Vinegar, water, and white sugar. Heat it in a medium saucepan until it boils, then immediately take it off the heat. Place the carrots, cucumbers, and zucchini in a medium bowl and pour the vinegar mixture over them. Stir them to coat and place the bowl in the refrigerator until ready to assemble. Stir the vegetables every 10 minutes or so.
- Take the soy sauce, garlic powder and 1 ½ Tbsp. of Asian Pear Spread and combine them in a medium bowl. Toss the chicken breasts in the bowl and roll the chicken to coat with the soy sauce mixture. Sear the chicken in a nonstick saute pan over medium high heat. Bake the chicken in a 350 degree oven for 10-15 minutes, until the chicken reaches an internal temperature of 165 degrees. Remove from the oven and place on a plate to cool slightly. After a few minutes, slice the chicken on a bias.
- If the liverwurst has a casing, remove it. Combine the liverwurst with the remaining 2 ½ Tbsp. of Asian Pear Spread. Make sure it has a nice, relatively smooth consistency.
- For assembly, lay the tortilla wraps out flat on a cutting board or counter. Use a spoon and spread about a tablespoon of the liverwurst spread in the middle of one third of the wrap. Drain the vegetables and spread 1/3 cup of them on top of the liverwurst. Top with some of the cilantro and about 3 slices of Asian pear. Finally, place 4 oz. of chicken on top. Fold the sides over the filling, and roll the wrap over in thirds so that it folds like a standard wrap. Slice on a bias in half, and enjoy!

- Chef Terry

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