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Garlic Herb Muffoletta Wrap

Prep Time: 5 Minutes
Serves 1

Ingredients:

1 Mission® 12" Garlic Herb Wrap (10252)
3 oz. Spicy Muffuletta Relish (see Related Recipe)
2 oz. Genoa Salami , sliced
2.5 oz. Oven Roasted Hams , sliced
2 slices Provolone Cheese , sliced
2 oz. Black Olives , sliced
2 oz. Red Onions , thinly sliced
3 slices Beefsteak Tomatoes , thinly sliced
8 oz. Iceberg Lettuce , shredded

Directions:

1. Heat Mission® Garlic Herb Wrap and spread two ounces of Spicy Muffoletta Relish evenly over entire wrap.

2. Place lettuce in center of wrap. Top with remaining relish. Top with tomatoes, onions, olives, salami, ham and provolone cheese.

3. Tightly roll to close. Cut on a bias to serve.

Spicy Muffoletta Relish

Serves 1

Ingredients:

1 oz. Carrot , blanched, finely chopped
2 oz. Celery , blanched, finely chopped
2 oz. Yellow Onions , finely chopped
2 tsp. Garlic , minced
.75 oz. Cherry Pepper in oil, finely chopped
4 oz. Green Olives , pitted and chopped
1 Tbsp. Capers , drained
1 Tbsp. Fresh Oregano , chopped
1 Tbsp. Fresh Parsley , chopped
3 oz. Extra Virgin Olive Oil
.75 oz. Red Wine Vinegar
2 tsp. Black Peppers

Directions:

1. Fold all ingredients together in stainless bowl. Slowly whisk in olive oil and red wine vinegar.

2. Label, date and refrigerate.