



Recipes

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Artisan Philly Cheesesteak Griddler

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 1 oz. Caramelized Onion Aioli (see Related Recipe)
- 4 oz. Green Bell Peppers , cut into ¼" strips
- 3 oz. Red Onions , julienne cut
- .25 tsp. Liquid Smoke
- 4 oz. Blue Cheese , crumbled
- 8 oz. Beef Tenderloin, cooked and shaved
- .25 tsp. Kosher Salt
- .25 tsp. Ground Black Pepper

Directions:

1. Heat sauté pan over medium high heat. Quickly sauté peppers and onions and add Liquid Smoke. Season with salt and pepper and remove from heat.
2. Heat Mission® Garlic Herb Wrap and spread Caramelized Onion Aioli evenly over entire tortilla.
3. Place shaved beef tenderloin, green peppers, and red onions in the center of the tortilla. Spread blue cheese crumbles over the top of all ingredients.
4. Fold the bottom half of tortilla approximately 2" over ingredients toward the top of shell. Tightly roll to close leaving top half open ended.
5. Brush outside of wrap with oil and place on medium-high pre-heated griddle until cheese is melted and wrap is lightly golden brown. Remove from griddle and cut on a bias. Serve with a side of steak fries, if desired.





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Caramelized Onion Aioli

Serves 1

Ingredients:

- 1 tsp. Minced Garlic
- 4 oz. Caramelized Onions
- .25 tsp. Kosher Salt
- .25 tsp. Black Pepper
- 4 oz. Mayonnaise

Directions:

1. Whisk all ingredients together in stainless bowl.
2. Label, date and refrigerate.