



Recipes

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Chicken Picatta Toaster

Prep Time: 5 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

1 Mission® 12" Garlic Herb Wrap (10252)
3/4 oz. Lemon and Garlic Compound Butter (see
Related Recipe)
1 tsp. Capers
4 oz. Arugula
4 oz. Grilled Chicken , thinly sliced
3/4 oz. Caramelized Onion
1 1/2 oz. Parmesan Cheese
Olive Oil to brush

Directions:

1. Place Mission® Garlic Herb Wrap on work surface.
2. Spread Lemon and Garlic Compound Butter evenly over entire wrap.
3. Place capers, arugula, chicken, onions and parmesan cheese in center of wrap.
4. Bring top towards the center and roll to close, tuxedo style.
5. Lightly brush wrap with olive oil.
6. Place on panini grill and press until lightly golden brown.
7. Wrap in paper to serve.





Recipes

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Lemon and Garlic Compound Butter

Serves 1

Ingredients:

4 oz. Unsalted Butter , softened
1.5 oz. Fresh Lemon Juice
2 tsp. Lemon Zest
2 tsp. Roasted Garlic Paste
1 oz. Fresh Parsley , chopped
1/2 tsp. Kosher Salt
1/2 tsp. Black Pepper

Directions:

1. Fold all ingredients together in mixing bowl.
2. Place in the center of parchment paper.
3. Roll top of parchment over butter and press into a log shape.
4. Roll to close.
5. Label, date and refrigerate.