



Recipes

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Chicken and Pear Provencal Wrap

Serves 1

Ingredients:

1 Mission® 12" Garlic Herb Wrap (10252)
3/4 oz. Raspberry Cream Cheese (see Related Recipe)
3 leaves Red Lettuce
2 oz. Rosemary Chicken (see Related Recipe)
1.5 oz. sliced Pears , any variety
3/4 oz. Gorgonzola Cheese , crumbled
1/4 oz. Raspberry Sauce
1/8 oz. sliced Almond

Directions:

1. Heat wrap. Spread raspberry cream cheese evenly over tortilla, leaving 2" border.
2. Layer remaining ingredients. Wrap open-ended and drizzle with additional sauce if desired.

Raspberry Cream Cheese

Serves 1

Ingredients:

8 oz. Cream Cheese
2 Tbsp. Raspberry Preserves , seedless
2 tsp. fresh Sage , chopped
2 tsp. fresh Thyme , chopped
1 Tbsp. White Wine Vinegar
Salt , to taste
Pepper to taste

Directions:

1. Combine the above ingredients in a food processor.



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Rosemary Chicken

Serves 1

Ingredients:

1/2 cup White Wine Vinegar
3 - 4 Rosemary Sprigs
2 Tbsp. Dijon Mustard
1 Tbsp. fresh Basil , chiffonade
1/2 cup Olive Oil
3 skinless Chicken Breast strips

Directions:

1. Whisk first 5 ingredients in non-reactive bowl. Add oil and whisk.
2. Add chicken to marinade. Allow to marinade for 6 hours.
3. Sauté chicken in pan over medium heat.