



## Recipes

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### Crispy Artichoke Dippers

Prep Time: 10 Minutes

Cooking Time: 2 Minutes

Serves 2

#### Ingredients:

1 each 12" Garlic Herb Wrap (10252)

Egg Wash to brush

10 Pieces Artichoke Hearts , cut into ¼'s

2 oz. vol. Lemon Thyme Aioli , see related recipe

#### Directions:

1. Cut tortillas into elongated triangle wedges with 1 ¾" bases.
  2. Place quartered artichoke hearts on the base of each tortilla wedge and brush edge of each strip with egg wash.
  3. Tightly roll to close and secure with a skewer.
  4. Place on a parchment lined ½ sheet pan and tightly wrap with plastic until ready for use.
  5. When ready to serve, place in a 350 fryer for approximately 1 minute or until tortilla and artichoke edges begin to turn golden brown.
  6. Remove from fryer and drain.
  7. Serve immediately with a side of lemon thyme aioli.
  8. Garnish with shredded parmesan cheese if desired.
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### Lemon Thyme Aioli

Serves 1

#### Ingredients:

2 oz. vol. Lemon Juice  
1/2 tsp. Lemon Zest  
2 1/2 tsp. Fresh Thyme  
1 tsp. Fresh Garlic , minced  
2/3 cup Mayonnaise  
Salt and Pepper to taste

#### Directions:

1. Fold all ingredients together in a mixing bowl until thoroughly comined.
2. Place in a storage container.
3. Label, Date and Refrigerate.