



Recipes

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Steakhouse Wrap

Prep Time: 60 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 1 oz. vol. Horseradish Spiked Gorgonzola Spread , see related recipe
- 3 oz. wt. Herb Crusted Flank Steak , see related recipe Steaks
- 1 oz. vol. Carmelized Onions
- 8 each Grilled Asparagus Spears
- 1 oz. vol. Peppered Bacon Crumbles

Directions:

1. Heat Garlic Herb tortilla and place on clean work surface.
2. Spread horseradish spiked Gorgonzola spread evenly over entire tortilla.
3. Top with remaining ingredients and bring left and right sides of tortilla approximately 2" towards the center.
4. Bring bottom of tortilla up over ingredients and pull tortilla back slightly so filling is pressed together.
5. Keeping sides together tightly roll to close.
6. Place on flattop or griddle to toast tortilla and cut on a bias to serve.
7. Note: This wrap could be served hot or cold.



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Herb Crusted Flank Steak

Serves 1

Ingredients:

8 each 3 oz. portions Flank Steak
1/2 cup Mushroom Flavored Dark Soy Sauce
1/2 cup Red Wine
2 tsp. Fresh Garlic , minced
1/2 cup Fresh Parsley , chopped
3 Tbsp. Fresh Rosemary , chopped
1.5 cups Yellow Onions , chopped
1 Tbsp. Black Pepper

Directions:

1. Whisk ingredients together in a mixing bowl.
2. Coat flank steak in marinade. Cover and refrigerate at least 2-4 hours or overnight.
3. Remove from marinade and shake off excess liquid.
4. Place on preheated grill and cook until desired temperature is reached.
5. Remove from grill and place on cutting board. Slice on a bias against the grain into thin strips and serve with steakhouse wrap.

Horseradish Spiked Gorgonzola Spread

Serves 1

Ingredients:

1.5 cups Whipped Cream Cheese
1/2 cup Fresh Snipped Chives
1/4 cup Horseradish Sauce
1 Tbsp. Worcestershire Sauce
1/2 tsp. Black Pepper
1/4 tsp. Kosher Salt
1/2 cup Gorgonzola Crumbles

Directions:

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