



Recipes

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Tuna Panini with Kalamata Olive Spread

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

12 each 12" Spinach Herb Wraps (10251)
40.2 oz. Tuna (6 - 6.7 jars) packed in oil , drained
6 Tbsp. Olive Oil Mayonnaise
3/4 cup Red Onion , finely diced
3 Tbsp. Capers
1 Tbsp. Lemon Zest
2 Tbsp. Extra-Virgin Olive Oil
Salt and Pepper to taste
6 oz. Multi-colored Bell Peppers , roasted
3 oz. Arugula
6 oz. Manchego , shredded
Kalamata Tapenade , see related recipe

Directions:

1. Pre-heat panini press.
2. In a large bowl, combine tuna, mayonnaise, onion, capers, and olive oil. Season to taste. Reserve refrigerated.
3. To serve: Spread 1 2/3 tbsp. Kalamata tapenade on top half of tortilla. Plate 0.25 oz of arugula on bottom half, top with 3.0 oz tuna mix and 0.5 oz roasted bell peppers, top with 0.5 oz. cheese. Fold top half down to create half-moon shape, and place on panini press for 3-5 minutes or until warm and cheese melts. Cut in half and serve.





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Kalamata Tapenade

Cooking Time: 5 Minutes

Serves 1

Ingredients:

2 cups Kalamata Olives , pitted

2 Tbsp. Pine Nuts , toasted

1 tsp. Capers

1 Tbsp. Lemon , juiced

1 Tbsp. Extra-Virgin Olive Oil

Salt and Pepper to taste

Directions:

1. In a food processor, combine all ingredients and pulse until coarsely chopped. Reserve refrigerated.