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Halaby Pepper Roasted Lamb Burrito with Couscous

Prep Time: 20 Minutes

Cooking Time: 240

Minutes

Serves 12

Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)

1/4 cup Vegetable Oil

1/4 cup Halaby Pepper , ground

6 each Garlic Cloves

2 Tbsp. Salt , kosher

2 Tbsp. Lemon Juice

6 lbs. Lamb Leg, bone-in

5 cups Couscous , prepared

1 cup Tomatoes , diced

1 cup Cucumber , diced

1/2 cup Red Onion , diced

1/2 cup Feta Cheese , crumbled

1/2 cup Parsley , minced

1/2 cup Olive Oil

3 Tbsp. Balsamic Vinegar

2 Tbsp. Lemon Juice

Directions:

1. Pre-heat oven to 300°F.

2. In a blender or food processor, make a paste by combining vegetable oil, Halaby peppers, garlic cloves, salt and 2 tbsp. lemon juice. Process until smooth. Pat the lamb leg dry and rub in the paste, ensuring even coating. Dry roast the leg by placing into a roasting pan and covering with foil. Roast lamb for approximately 4 hours, or until fork tender. Once cooked, remove from oven, allow to cool slightly, and shred the meat, removing the bone and any large deposits of fat. Reserve for service.

3. Meanwhile, combine the couscous, tomatoes, cucumbers, red onion, feta cheese, parsley, olive oil, balsamic vinegar, and lemon juice until well combined. Reserve refrigerated for service.

4. To assemble: Warm each tortilla slightly. Place 4 oz. of prepared couscous (warm or room temperature) in the middle of the tortilla. Top with 4 oz. of shredded lamb (warmed), and drizzle 3 tbsp. of Aleppo Yogurt Tahini Sauce over the top. Fold up sides and roll into burrito. Serve.



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Alleop Yogurt Tahini Sauce

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1/4 cup Tahini Paste
- 1 each Lemon Juice
- 3 Tbsp. Extra Virgin Olive Oil
- 2 cups Greek Yogurt
- 1 tsp. Cumin , ground
- 1 tsp. Aleppo Pepper , ground

Directions:

1. Combine all ingredients in a bowl and mix well to combine. Reserve refrigerated for service.