



Recipes

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Smoky Middle Eastern Lamb Shoulder Wrap

Cooking Time: 240

Minutes

Serves 12

Ingredients:

12 each 8" Heat Pressed Flour Tortillas (10410)

12 oz. Carrots peeled, but into 1/2" stripes

Olive Oil as needed

Pepper as needed

Smoked Salt as needed

2 1/4 lbs. Pulled Curried Lamb Shoulder

12 oz. Smoked Labneh

3/4 cup Pickled Shallots

Directions:

1. Dress carrots with olive oil, smoked salt, and pepper. Grill on a preheated grill until very charred all over. Hold hot for service.
2. To create one wrap, spread 1 oz. Smoked Labneh on a 8" Mission® Flour Tortilla and top with 3 oz. Pulled Curried Lamb Shoulder, 1 oz. charred carrots, and 1 tbsp. Pickled Shallots. Roll up, leaving one end open.