



## Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

# Almond Pesto and Marinated Chickpea Protein Wrap

Serves 12

### Ingredients:

12 each 10" Smart Hearty Grains™ Tortilla, warm (47088))  
2 1/4 cups Almond Pesto, see related recipe  
18 oz. Heirloom tri-colored Grape Tomatoes , sliced  
9 oz. Red Onions , thin sliced  
12 oz. Mozzarella pearls  
6 cups Citrus Marinated Chickpeas , see related recipe  
9 oz. Baby Spinach greens, washed

### Directions:

1. To build wrap, spread one tortilla with 3 tbsp. of the almond pesto, and top with 1 ½ oz. grape tomatoes, ¼ cup red onion slices, ¾ oz. baby spinach greens, 1 oz. mozzarella pearls, and ½ cup of the Citrus Marinated Chickpeas.
2. Fold into a wrap and serve.

---

## Citrus Marinated Chickpeas

Serves 1

### Ingredients:

6 cups Chickpeas , rinsed, drained  
6 Tbsp. Chives , chopped  
1 Tbsp. Fresh Thyme , chopped  
3 Tbsp. Fresh Tarragon , chopped  
1/4 cup + 2 tbsp. Olive Oil  
3 Tbsp. Rice Wine Vinegar  
6 Oranges Orange Zest  
3 Lemons Lemon Zest  
1 Tbsp. Kosher Salt  
1 Tbsp. Granulated Sugar

### Directions:

1. Combine all ingredients and let marinate under refrigeration overnight.
  2. Reserve refrigerated until use.
-



## Recipes

MISSIONFOODSERVICE.COM

### Almond Pesto

Serves 1

#### Ingredients:

3 cups Basil pesto, prepared

1/2 cup Almond silvers, toasted

As needed Extra Virgin Olive Oil

#### Directions:

1. Combine ingredients into the bowl of a food processor and pulse until uniform.

\*If pesto is too thick slowly drizzle in olive oil while processing until desired consistency is reached.

2. Store refrigerated until use.