



Recipes

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Pesto Shrimp & Cauliflower Rice Burrito

Prep Time: 26 Minutes

Cooking Time: 28 Minutes

Serves 12

Ingredients:

12 each 12" Tomato Basil Wraps (10250)
1 cup Basil Pesto , prepared
4 lbs. Large Shrimp 31/35, peeled and deveined
As needed Olive Oil
As needed Salt
As needed Black Pepper
2 cups Onion , small diced
1/4 cup Garlic cloves, minced
48 oz. Riced Cauliflower
1 1/3 cups Vegetable Stock , prepared
12 cups Heirloom cherry tomatoes, halved, roasted with
garlic and olive oil Hazelnuts
3 cups Pickled red onions, prepared

Directions:

1. Combine and toss shrimp and basil pesto, then marinate for up to 4 hours under refrigeration.
2. Remove shrimp from pesto, season with salt and pepper. Heat olive oil in large sauté pan, add pesto-marinated shrimp and sauté in batches for 2-3 minutes per side or until cooked through. Reserve warm.
3. In a separate large rondeau pan, heat olive oil, add onion and sauté 4-5 minutes or until translucent, add garlic and sauté 1 more minute. Add chopped cauliflower and vegetable stock, cook for 8 minutes or until just tender. Reserve warm.
4. To prepare single serving, place 1 warm wrap on work surface. Top center of wrap with ¾ cup sautéed cauliflower rice and layer with 8 shrimp, ½ cup roasted tomatoes, and ¼ cup pickled red onions. Roll into burrito and serve immediately.