

Recipes

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Grilled Lamb and Orzo Wraps

Serves 1

Ingredients:

1 Mission 12" Garlic Herb Wrap (10252)

3 leaves Green or Romaine Lettuce

6 oz. (1 cup) Feta Orzo (see Related Recipe)

3 oz. Grilled Garlic Lamb (see Related Recipe)

Directions:

- 1. Heat Garlic Herb Wrap until warm and pliable.
- 2. Layer with the remaining ingredients. Fold in the sides of the wrap, then fold forward to seal. Serve.

Feta Orzo

Serves 1

Ingredients:

1 1/3 oz. Orzo Pasta cooked to al dente (yields 65 oz.)

1/2 oz. (1 3/4 cup) Chopped Cucumber

2/5 oz. (1 cup) Chopped Red Bell Pepper

2/5 oz. (1 cup) Chopped Kalamata Olive

2/5 oz. (3/4 cup) Feta Cheese in Oil

2/5 oz. (1 cup) Chopped Red Onion

1/2 tsp. Minced Oregano

1/2 tsp. Capers

1/2 tsp. Minced Parsley

1/4 tsp. Black Pepper

1/8 tsp. Kosher Salt

Directions:

1. Cool the pasta and place in a large bowl or half pan.

Toss with remaining ingredients. Keep refrigerated.



Grilled Garlic Lamb

Serves 1

Ingredients:

3 tsp. Cumin

0.75 oz. (3 Tbs.) Minced Garlic

0.75 oz. (3 Tbs.) Minced Ginger

1 1/2 tsp. Red Pepper Flakes

1 1/2 tsp. Paprika

3/4 tsp. Clove

1 1/2 tsp. Kosher Salt

1 1/2 tsp. Fresh, Minced Mint

1 oz. (3 Tbs.) Olive Oil

36 oz. Boneless Lamb Chops

Directions:

- 1. Toast cumin in a skillet over high heat. Toast until just aromatic and transfer to a bowl. Place remaining ingredients except for the lamb in bowl and combine. Rub this mixture over the lamb.
- 2. Place desired amount on a prepared grill and grill for 6 minutes per side for medium doneness. Slice into thick strips.