



Recipes

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Souvlaki Rib Eye Roll

Serves 1

Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 6 oz. Garlic Grilled Rib Eye Steak (see Related Recipe)
- 2 Tbsp. Prepared Hummus
- 2 Tbsp. Roasted Red Bell Peppers , cut into strips and drained
- 2 Tbsp. Roasted Onions , thinly sliced
- 2 tsp. Chopped Parsley

Directions:

1. Heat Mission® flour tortilla until warm and pliable. Spread hummus on center of tortilla.
2. Top with peppers and onions and then top with meat. Sprinkle with parsley. Fold in bottom end of tortilla, then roll to enclose ingredients leaving one end open.

Garlic Grilled Rib Eye

Serves 1

Ingredients:

- 1/2 clove Garlic , crushed
- 1/2 tsp. Fresh Lemon Juice
- 1/4 tsp. Toasted Cumin Seed, ground
- Pepper to taste
- 1/8 cup Extra Virgin Olive Oil
- 5 1/3 oz. Rib Eye Steaks , thin cut
- 1/8 tsp. Kosher Salt

Directions:

1. Combine garlic, lemon juice, toasted cumin seed, pepper and olive oil in bowl.
2. Place meat in marinade. Marinate meat in refrigeration for at least 2 hours.
3. When ready to cook meat, season with salt on both sides. Grill meat over medium heat for five minutes per side. Remove and allow to cool.
4. Slice meat against the grain into 1/2" strips.