



Recipes

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Turkey Hash Wrap

Serves 2

Ingredients:

2 Mission® 12" Garlic Herb Wraps (10252)
1 Tbsp. Butter
2 Tbsp. Vegetable Oil
3 Green Onions , sliced
1/2 Yellow Onion , finely diced
5 Mushrooms , chopped (3 oz.)
1/4 tsp. Thyme
1/4 tsp. Basil
3/4 cup Mashed Potato
5 oz. Turkeys , chopped
4 large Eggs , beaten
3 Tbsp. Butter
1/3 cup Monterey Jack Cheese
Sour Cream
Salt , to taste
Pepper , to taste
Salsa Fresca (see Related Recipe)

Directions:

1. Melt butter and oil in pan over medium heat. Add yellow and green onions, sauté for 2 minutes. Add garlic, mushrooms, thyme and basil. Sauté until soft, about 4 minutes. Add potatoes, sauté until heated throughout.
2. In a separate pan, melt butter. Season beaten eggs with salt and pepper. Cook until firm. Sprinkle green onions on eggs.
3. Heat wrap. Place turkey hash on wrap. Top with eggs and cheese. Top with sour cream and Salsa Fresca if desired. This is a great recipe for left over turkey.



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Salsa Fresca

Serves 1

Ingredients:

1/2 chopped Onion , red or white
2 Tbsp. fresh Lime Juice
5 Roma (plum) Tomatoes , seeded and diced
1/2 cup fresh Cilantro stemmed and chopped
2 - 3 Jalapeno Peppers , or Serrano Chiles, stemmed,
seeded and minced
Salt , to taste
Pepper , to taste

Directions:

1. Combine the onions and lime juice in a medium bowl.
2. Add remaining ingredients except the salt.
3. Stir well. Season with salt and pepper and serve immediately.
4. Salsa Fresca is also known as Pico de Gallo. Serrano chilies can be substituted for jalapeños. The amount of chilies can be modified, depending on the desired heat level. Rinsing the onions can alleviate the harsh aftertaste.