



Recipes

MISSIONFOODSERVICE.COM

Hearty Grilled Vegetable Wrap

Prep Time: 90 Minutes

Serves 2

Ingredients:

- 1 1/2 lbs. Eggplants
- 1 Tbsp. Coarse Ground Pepper
- 2 Tbsp. Kosher Salt
- 2 cups Broccoli Florets, steamed
- 1 cup Vegan Cheese , grated
- 2 oz. Green Beans , blanched
- 1/3 cup Whole Red Bell Pepper
- 1/2 cup Radishes , rinsed and thinly sliced
- Melted Margarine
- 2 Mission® 10" Whole Wheat Tortillas (10425)

Directions:

1. Slice eggplant across into 1/3" thick slices. Place on paper towel lined to absorb moisture. Sprinkle kosher salt over the slices. Let rest one hour.
2. Heat grill to smoking hot.
3. Brush red bell pepper with melted margarine. Place over flame and blacken skin. Place in plastic Ziploc® bag and seal. Allow to cool to room temperature. Once cooled, the blackened skin will come off easily.
4. Season eggplant and grill one minute on both sides. Create cross marks.
5. To assemble: place Mission® Golden Wheat Wrap on tray. Layer with bell pepper, eggplant, broccoli and green beans. Cover with Vegan cheese.
6. Roll wrap and place on a baking sheet seam side down. Bake at 350° F for five minutes to melt cheese.