



## Recipes

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# Flank Steak Wrap

Serves 1

### Ingredients:

- 1 Mission® 12" Garden Vegetable Wrap (13271)
- 4 oz. Spicy Wild Mushroom Tapenade (see Related Recipe)
- 8 oz. Fresh Spinach Leaves
- 3 oz. Roasted Asparagus spears
- 1 oz. Chive Cream Cheese
- 4 oz. Grilled Flank Steaks , thinly sliced
- 2 oz. Blue Cheese Crumbles

### Directions:

1. Heat the Mission® Garden Vegetable Wrap until warm and pliable.
  2. Spread chive cream cheese and Spicy Wild Mushroom Tapenade evenly over entire wrap.
  3. Place spinach leaves in center of wrap.
  4. Top with flank steak strips, roasted asparagus spears, and blue cheese crumbles.
  5. Wrap to close and place on panini or flattop grill until toasted on both sides. Slice on the bias.
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## Recipes

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### Spicy Wild Mushroom Tapanade

Serves 1

#### Ingredients:

- 1 Tbsp. Olive Oil
- 1.75 cups Minced Portabella Mushrooms , gills removed
- .75 cup Minced Shiitake Mushroom , stems removed
- .5 cup Oyster Mushroom
- 1 tsp. Minced Garlic
- .25 cup Minced Onion
- 1 Tbsp. Sherry Wine
- .25 tsp. Kosher Salt
- .125 tsp. Dried Thyme
- .25 tsp. Black Pepper
- .125 tsp. Cayenne Pepper Sauce Pepper

#### Directions:

1. Place olive oil in sauté pan over medium high heat.
2. Add mushrooms and sauté 1-2 minutes. Add garlic and onions. Sauté additional 1-2 minutes.
3. Add sherry and remaining ingredients and continue cooking until most liquid has evaporated.
4. Remove from heat.
5. Label, date and refrigerate.