



Recipes

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Roasted Pork & Cranberry Apple Chutney Wrap

Serves 1

Ingredients:

- 1 Mission® 12" Garden Vegetable Wrap (13271)
- 1 oz. Orange Aioli (see Related Recipe)
- 8 oz. Mixed Greens
- 4 oz. Herb Roasted Pork (see Related Recipe)
- 2 oz. Cranberry Apple Chutney (see Related Recipe)
- 2 oz. Toasted Pumpkin Seeds
- 1 slice Chipotle Cheddar Cheese

Directions:

1. Heat Mission® Garden Vegetable Wrap until warm and pliable.
 2. Spread Orange Aioli evenly over entire wrap.
 3. Place mixed greens in center of wrap.
 4. Top with sliced Herb Roasted Pork, Cranberry Apple Chutney, toasted pumpkin seeds and chipotle cheddar cheese.
 5. Wrap to close and slice on the bias.
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Herb Roasted Pork

Serves 1

Ingredients:

4 oz. Boneless Pork Loin
1/8 cup Gala Apple , chopped
1/6 cup Sweet Onion , chopped
1/3 tsp. Minced Garlic
1/8 cup Red Wine
1/8 cup Sherry Wine
1/8 cup Olive Oil
1/5 tsp. Kosher Salt
1/5 tsp. Black Pepper
1/3 tsp. Fresh Rosemary
7/8 tsp. Fresh Marjoram
3/5 tsp. Fresh Sage
1/8 tsp. Fresh Thyme

Directions:

1. Place apples, onions and garlic in food processor. Puree to form a paste. Pulse in remaining ingredients and pour over pork.
2. Cover and let marinate at least four hours or overnight.
3. Remove pork from marinade and brown on all sides.
4. Place in 325° F oven for 1½ - 2 hours or until proper internal temperature is reached.





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Cranberry Apple Chutney

Serves 1

Ingredients:

2 Tbsp. Butter
2 1/4 cups Diced Gala Apples
1/3 cup Dried Cranberries
1/4 cup Diced Yellow Onion
1/2 cup Orange Juice
1/4 cup Water
1/2 tsp. Lemon Juice
1 Tbsp. Cherry Brandy
1 tsp. Fresh Ground Ginger
1/8 tsp. Kosher Salt
1/4 tsp. Chile Powder
1/8 tsp. Cinnamon

Directions:

1. In a saucepan over medium heat, add butter, ginger, apples and onions. Sauté 1-2 minutes.
2. Add cranberries, orange juice, water, lemon juice and cherry brandy.
3. Bring to a boil, then let simmer until mixture thickens and is reduced by at least half.
4. Add salt, chile powder and cinnamon. Remove from heat.
5. Label, date and refrigerate.