



## Crab and Roasted Garlic Aioli Wrap

Serves 4

### Ingredients:

- 4 Mission® 12" Heat Pressed Flour Tortillas (10430)
- 1 lbs. Jumbo Lump Crab Meat
- 1 bunch Chives , chopped
- 1 Small Red Onion , ¼" diced
- 2 Tbsp. Celery , diced
- 1 Tbsp. Cucumber , peeled, seeded and diced
- 1 Tbsp. Chopped Cilantro
- 2 Tbsp. Dijon Mustard
- 1 Orange , juice only
- 4 Limes , juice only
- 1 Tbsp. Olive Oil
- Salt and Pepper to taste
- 1 Avocado , pitted, peeled, and thinly sliced
- ¼ cup Roasted Garlic Aioli (see Related Recipe)
- 1 oz. Field Greens
- 4 large Sliced Dried Mangos Strips

### Directions:

1. In a mixing bowl, combine crabmeat, chives, onion, celery, cucumber, and cilantro.
2. In a separate bowl, combine mustard, citrus juices, and olive oil; whisk well.
3. Pour over crabmeat mixture and toss lightly. Season with salt and pepper.
4. Place one Mission® flour tortilla on each plate. Lay thin slices of avocado and red onion across base of tortillas. Top with ¼ cup of crab mixture over avocado and onion. Drizzle or spoon Roasted Garlic Aioli over crab mixture. Gently roll into open ended wraps. Garnish with a small pile of field greens and slivered dried mango slices. Serve.





## Recipes

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### Roasted Garlic Aioli

Serves 1

#### Ingredients:

- 2 Tbsp. Roasted Garlic , pureed
- 1 tsp. Sherry Vinegar
- .25 tsp. Fresh Rosemary Leaves, chopped fine
- 1 Egg Yolk , room temperature
- .25 cup Olive Oil
- Salt and Pepper to taste

#### Directions:

1. Place garlic, vinegar, rosemary, and egg yolk in mixing bowl. Blend well.
2. Slowly add olive oil until emulsified. Refrigerate.

