



Recipes

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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
1/4 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 1/4 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.





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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.