



Recipes

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Zaalouk Salad

Prep Time: 5 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

- 1 Mission® 10" Spinach Herb Wrap (20119)
- 3 oz. Roasted Red Pepper & Garbanzo Goat Cheese Spread (see Related Recipe)
- 3 Moroccan Cured Olives
- 3 cups Eggplants , cut into 2" cubes
- 1 cup Cherry Tomato
- .5 cup Sweet Onion , ¼" diced
- 3 Tbsp. Lemon Juice
- 1.5 tsp. Garlic , minced
- 1 tsp. Paprika
- .25 tsp. Chile Powder
- .25 tsp. Cumin
- .25 tsp. Salt
- .25 tsp. Black Pepper
- 2 tsp. Fresh Parsley , chopped
- 2 Tbsp. Fresh Mint , chopped
- .25 cup Olive Oil
- 1 tsp. Preserved Lemon

Directions:

1. Preheat oven to 450° F.
2. Spread Mission® Spinach Herb Wrap evenly with three ounces of Roasted Red Pepper and Garbanzo Goat Cheese Spread.
3. Tightly roll to close. Wrap tightly with plastic wrap and hold until ready to use.
4. Place diced eggplant and cherry tomatoes in stainless bowl and set aside.
5. Whisk together remaining ingredients, slowly adding in olive oil to emulsify.
6. Toss dressing with eggplant and tomatoes and place on sheet pan. Roast vegetables for approximately 20 minutes or until tomatoes begin to char.
7. Remove and let cool.
8. Cut wrap into quarters, slicing on a bias.
9. Top with eight ounces of Zaalouk Salad and garnish with Moroccan Cured Olives.



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Roasted Red Pepper & Garbanzo Goat Cheese Spread

Serves 1

Ingredients:

- .5 cup Roasted Red Peppers
- 2 cups Chickpeas , cooked
- 3 Tbsp. Lemon Juice
- .5 tsp. Cumin
- .33 cup Goat Cheese
- .25 cup Olive Oil
- 2 Tbsp. Fresh Parsley Leaves
- 2 Tbsp. Fresh Mint Leaves
- .5 tsp. Black Pepper

Directions:

1. Place all ingredients together in food processor.
Blend approximately 1-2 minutes until mixture is smooth.
2. Place in storage container.
3. Label, date and refrigerate.