



Recipes

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Grilled Lamb, Anjou Pear & Caramelized Onion Discs

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 Mission® 12" Spinach Herb Wrap (10251)
- 1 Mission® 12" Garlic Herb Wrap (10252)
- 4 oz. Caramelized Onions
- Grilled Minted Lamb (see Related Recipe)
- .5 Green Anjou Pear , thinly sliced
- 4 oz. Fresh Goat Cheese , crumbled
- 3 oz. Fig & Date Chutney (see Related Recipe)

Directions:

1. Cut Mission® Spinach Herb and Garlic Herb tortillas in 3" rounds, and thinly slice Grilled Minted Lamb.
2. Place caramelized onions on two Spinach Herb and two Garlic Herb tortilla rounds.
3. Top onions with lamb meat, sliced pears and goat cheese.
4. Top cheese with opposite tortilla flavors.
5. Place discs on griddle pan or grill, turning once until lightly toasted.
6. Serve with a side of Fig & Date Chutney.





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Fig & Date Chutney

Serves 1

Ingredients:

2 Tbsp. Unsalted Butter
12 oz. Anjou Pears , diced ¼"
2 Tbsp. Sweet Onions , diced ¼"
1 Tbsp. Ginger , minced
.5 cup Light Brown Sugar
.25 tsp. Cinnamon
.25 tsp. Allspice
.25 tsp. Salt
3 oz. Orange Juice
10 oz. Dried Golden Figs , cut into quarters
6 oz. Pitted Dates , cut into thirds
2 Tbsp. Fresh Mint , chopped
1 Tbsp. Fresh Parsley , chopped
2 Oranges , segmented

Directions:

1. Place butter in saucepan over medium heat.
2. Add pears and onions. Sauté 1-2 minutes.
3. Add ginger, sugar and spices. Sauté 1-2 minutes, Add orange juice, figs and dates.
4. Bring to a simmer and let mixture reduce by 75 percent. Add in mint, parsley and orange segments.
5. Remove from heat and let cool.
6. Label, date and refrigerate.



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Minted Lamb

Serves 1

Ingredients:

- 4 lbs. Leg of Lamb Meat, cut into 2" cubes
- 4 Tbsp. Fresh Mint , chopped
- 3 Tbsp. Garlic , minced
- .33 cup Soy Sauce
- 2 tsp. Salt
- 2 tsp. Black Peppers
- 2 Tbsp. Vegetable Oil
- 2 tsp. Paprika
- 1 Tbsp. Sugar
- 1 Orange , thinly sliced

Directions:

1. Place lamb meat in stainless steel bowl, set aside.
2. Whisk together remaining ingredients and pour over lamb meat. Marinate 4-8 hours.
3. Preheat grill to medium heat. Grill Minted Lamb until desired doneness, turning once.