



Recipes

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Spicy Olive and Feta Melts

Prep Time: 5 Minutes

Cooking Time: 4 Minutes

Serves 4

Ingredients:

- 1 Mission® 12" Spinach Herb Wrap (10251)
- 1 Mission® 12" Garlic Herb Wrap (10252)
- 8 oz. Feta Cheese
- 12 oz. Spicy Marinated Olives (see Related Recipe)
- 4 oz. Pimento , sliced
- 5 oz. Hummus

Directions:

1. Cut Mission® Flavored Wraps into quarters.
 2. Preheat grill or flattop to medium heat.
 3. Evenly distribute hummus over each wrap quarter. Place crumbled feta cheese and sliced Spicy Marinated Olives in center of each quarter; distribute evenly.
 4. Trifold to close, bringing left and right sides towards center.
 5. Brush wedges with oil and place on grill or flattop until wrap is toasted.
 6. Garnish with diced marinated tomatoes and yellow peppers.
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Spicy Marinated Olives

Serves 1

Ingredients:

- 2.5 Tbsp. Fresh Cilantro , chopped
- 2.5 Tbsp. Fresh Parsley , chopped
- 2 tsp. Garlic , minced
- 1/4 tsp. Black Pepper
- 1/2 tsp. Cayenne Pepper Sauce Pepper
- 1/4 tsp. Cumin
- 1/4 tsp. Chile Powder
- 1 tsp. Pimento , minced
- 2 Tbsp. Lemon Juice , fresh
- 2 Tbsp. Extra Virgin Olive Oil
- 8 oz. Black Olives , pitted
- 10 oz. Spanish Olives , pitted

Directions:

1. Toss all ingredients together in large stainless bowl until olives are thoroughly coated.
2. Label, date and refrigerate.