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## Spicy Olive and Feta Melts

Prep Time: 5 Minutes Cooking Time: 4 Minutes Serves 4

Ingredients:

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

## Directions:

1. Cut Mission® Flavored Wraps into quarters.

2. Preheat grill or flattop to medium heat.

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.



## **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.