



Recipes

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New Nantucket Wrap

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 2 Mission® 8" Pressed Mazina™ Tortillas (08043)
- 2 oz. Caramelized Onion Aioli (see Related Recipe)
- 1 Maine Lobster Tail, split in half
- Beer Batter to coat
- 5 oz. Thinly Sliced Red Skin Potatoes , blanched
- 2 oz. Roasted Corn Niblets
- 4 oz. Smoked Sausages , sliced on a bias

Directions:

1. Heat Mission® Mazina™ Tortillas and spread one ounce of Caramelized Onion Aioli on each tortilla.
 2. Remove lobster meat from shell and dip in beer batter.
 3. Place in 350° fryer until lobster is cooked. Remove from fryer and place in center of each wrap.
 4. Top each with remaining ingredients, leaving 1" open at bottom of tortilla.
 5. Fold bottom of tortilla up and roll to close open ended.
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Recipes

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Caramelized Onion Aioli

Serves 1

Ingredients:

- 1 tsp. Minced Garlic
- 4 oz. Caramelized Onions
- .25 tsp. Kosher Salt
- .25 tsp. Black Pepper
- 4 oz. Mayonnaise

Directions:

1. Whisk all ingredients together in stainless bowl.
2. Label, date and refrigerate.