



## Recipes

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### Loaded BLT Wrap

Prep Time: 5 Minutes

Cooking Time: 25 Minutes

Serves 1

#### Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 5 slices Candied Bacon (see Related Recipe)
- 2 oz. Sundried Tomato Aioli (see Related Recipe)
- 2 slices Red Beefsteak Tomatoes , sliced
- 2 slices Yellow Tomatoes , sliced
- 8 Baby Greens Mix
- 1.5 oz. Blue Cheese Crumbles

#### Directions:

1. Heat Mission® Garlic Herb Wrap and spread Sundried Tomato Aioli evenly over entire wrap.
2. Place baby greens mix and tomatoes in center of wrap.
3. Top with blue cheese crumbles and Candied Bacon.
4. Tightly roll to close, folding ends toward center.
5. Cut on a bias to serve.

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### Sundried Tomato Aioli

Serves 1

#### Ingredients:

- 1 oz. Sundried Tomato Paste
- 1.5 oz. Mayonnaise
- 1 Tbsp. Fresh Basil , finely chopped
- 1.75 tsp. Garlic , minced
- .25 tsp. Black Pepper
- .25 tsp. Kosher Salt

#### Directions:

1. Blend all ingredients together.
  2. Label, date and refrigerate.
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## Recipes

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### Candied Bacon

Serves 1

#### Ingredients:

- 1 lbs. Smoked Uncooked Bacon
- 2 lbs. Light Brown Sugar

#### Directions:

1. Place light brown sugar in large stainless bowl.
2. Generously press light brown sugar onto bacon.
3. Place on parchment lined baking sheet.
4. Bake at 425° F for approximately 20 minutes or until bacon is fully cooked.
5. Let cool slightly and remove bacon from glaze and place on clean parchment paper until cool.
6. Bacon will be candy like. Note: Brown sugar will spread, so be sure to use parchment paper.