



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Turkey Cobb Club Wrap

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Chile Herb Wrap (18674)
- 2 oz. Roasted Turkeys
- 1.5 oz. Guacamole
- 5 slices Roma Tomatoes
- 1 Hard Boiled Egg , sliced
- 2 slices Hickory Smoked Bacon , cooked
- 2 oz. Blue Cheese Crumbles
- 16 oz. Spring Lettuce Mix , loosely packed
- 1.5 oz. Mustard Vinaigrette (see Related Recipe)

Directions:

1. Heat Mission® Chile Herb Tortilla. Toss spring lettuce mix with Mustard Vinaigrette.
2. Place the turkey in the center of the wrap. Top with bacon, spring mix, sliced roma tomatoes, hard boiled eggs, guacamole and blue cheese crumbles.
3. Tightly roll closed.
4. Cut on a bias to serve.

Mustard Vinaigrette

Serves 1

Ingredients:

- 3 Tbsp. Dijon Mustard
- 1 Tbsp. Clover Honey
- 1/4 tsp. Kosher Salt
- 1/4 tsp. Black Pepper
- 1 Tbsp. Apple Cider Vinegar
- 1 Tbsp. Olive Oil

Directions:

1. Whisk together Dijon mustard, honey, salt, pepper and apple cider vinegar.
2. Slowly drizzle in olive oil.
3. Label, date and refrigerate.