



Recipes

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California Sliders

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 1 oz. Sundried Tomato Aioli (see Related Recipe)
- 6 oz. Field Greens
- 9 slices Avocados
- 9 slices Red Onions , julienne cut
- 3 slices Roma Tomatoes , thinly sliced
- 3 Veggie Burger patties (see Related Recipe)
- 1 slice Monterey Jack Cheese , cut into thirds (optional)

Directions:

1. Cut 1" of round edges off the Mission® Garlic Herb Wrap, creating a square shape and cut equally into thirds.
2. Heat tortilla strips and spread one tablespoon of Sundried Tomato Aioli evenly over each strip.
3. Bring edges up together evenly to close tortilla strips.
4. Fold in half again to make mini sliders (similar to a soft taco).
5. Place two ounces of field greens in each slider. Place avocado, red onion and tomatoes on top of greens.
6. Top each slider with a mini veggie burger and Monterey Jack cheese (optional).





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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
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Directions:

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



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Veggie Burgers

Serves 1

Ingredients:

1 lbs. Panko Bread Crumbs
1 Whole Egg
4 oz. Soy Beans Paste
4 oz. Red Bell Peppers , roasted and small diced
3 oz. Yellow Bell Peppers , roasted and small diced
6 oz. Zucchini , roasted and small diced
2 oz. Carrots , shredded and chopped
5 oz. Spinach , chopped
4 oz. Yellow Corn , roasted
3 oz. Shiitake Mushrooms , marinated and chopped
2 oz. Sliced Almonds , blanched and chopped
2 oz. Sun Dried Tomatoes , chopped
4 oz. Edamame Beans , minced
2 oz. Green Onions , chopped
1 Tbsp. Garlic , roasted
1.5 Tbsp. Fresh Basil , chopped
.5 tsp. Roasted Garlic Powder
.25 tsp. Cayenne Pepper Sauce Pepper
.5 tsp. Ground Black Pepper
.5 tsp. Kosher Salt

Directions:

1. In a mixing bowl, combine all ingredients together thoroughly.
2. Form mixture into two ounce patties.
3. Heat flattop or sauté pan over medium heat and spray lightly with oil.
4. Place patties on flattop or sauté pan and cook approximately two minutes or until golden brown. Flip and continue cooking until both sides are golden brown.