



Recipes

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Mushroom & Rosemary Twice Baked Flatbread Wedges

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 2

Ingredients:

- 2 Mission® 12" Garden Vegetable Wraps (13271)
- 2 oz. Rosemary and Garlic Infused Oil (see Related Recipe)
- 10 oz. Gruyere Cheese , shredded
- 1.5 oz. Spicy Italian Sausages , grilled and thinly sliced on the bias
- 1.5 oz. Blanched Asparagus Tips, cut in half lengthwise
- 2 oz. Portabella Mushrooms , gills removed, marinated and thinly sliced
- 8 oz. Fontina Cheese , shredded
- 2 oz. Blue Cheese Crumbles

Directions:

1. Place Mission® Garden Vegetable Wrap on top of 12" pizza screen.
 2. Brush 1 oz. of Rosemary and Garlic Infused Oil evenly over entire wrap. Top with shredded Gruyere cheese.
 3. Place second Garden Vegetable Wrap over shredded cheese. Place in 450° F oven for approximately 3-5 minutes or until cheese is melted and wraps start to turn lightly golden brown around edges.
 4. Remove from oven and brush top of wrap with remaining oil, and top with remaining ingredients.
 5. Place back in oven for approximately 3-5 minutes or until cheese is melted and edges are golden brown.
 6. Cut into eighths or tenths.
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Rosemary and Garlic Infused Oil

Serves 1

Ingredients:

10 oz. Olive Oil

8 oz. Fresh Garlic , sliced

7 oz. Fresh Rosemary Leaves

1/2 tsp. Black Pepper

1 tsp. Kosher Salt

Directions:

1. Heat olive oil in sauté pan over medium-low heat.
2. When oil begins to sizzle add in garlic cloves. Sauté garlic in olive oil until garlic begins to turn golden brown.
3. Remove from heat and add fresh rosemary, salt and pepper. Let rosemary steep into olive oil and let cool slightly.
4. Place all ingredients together in food processor and puree to emulsify ingredients.
5. Pour infused oil through a fine mesh strainer over storage container to strain excess rosemary and garlic particulates.
6. Label, date and refrigerate.