



## Recipes

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### Lamb & Roasted Potato Griddler

Prep Time: 2 Minutes

Cooking Time: 5 Minutes

Serves 1

#### Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 3 oz. Minted Lamb (see Related Recipe)
- 3 oz. Roasted Celery , bias cut
- 3 oz. Grilled Eggplants
- 2 oz. Roasted Shallots , thinly sliced
- 3 oz. Roasted Red Potatoes , thinly sliced
- 2.5 oz. Goat Cheese , crumbled
- 1/2 tsp. Fresh Mint , finely chopped
- 1/2 tsp. Fresh Parsley , finely chopped
- Olive Oil to brush
- 1 sprig Rosemary to garnish

#### Directions:

1. Heat Mission® Garlic Herb Wrap.
2. Place sliced grilled Minted Lamb in center of wrap.  
Top with remaining ingredients, finishing with goat cheese. Dust goat cheese with fresh mint and parsley.
3. Tightly roll to close.
4. Brush outside of wrap lightly with olive oil and place on griddle or Panini press and toast until lightly golden brown.
5. Cut in half on a bias to serve. Garnish with fresh rosemary, if desired.

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### Minted Lamb

Serves 1

#### Ingredients:

4 lbs. Leg of Lamb Meat, cut into 2" cubes  
4 Tbsp. Fresh Mint , chopped  
3 Tbsp. Garlic , minced  
.33 cup Soy Sauce  
2 tsp. Salt  
2 tsp. Black Peppers  
2 Tbsp. Vegetable Oil  
2 tsp. Paprika  
1 Tbsp. Sugar  
1 Orange , thinly sliced

#### Directions:

1. Place lamb meat in stainless steel bowl, set aside.
2. Whisk together remaining ingredients and pour over lamb meat. Marinate 4-8 hours.
3. Preheat grill to medium heat. Grill Minted Lamb until desired doneness, turning once.