



Green Bean Grabbers

Prep Time: 5 Minutes

Cooking Time: 1 Minutes

Serves 4

Ingredients:

2 Mission® 12" Garlic Herb Wraps (10252)

3 oz. Fresh Green Beans , trimmed

Egg Wash to brush

Salt and Pepper to taste

2 oz. Roasted Onion Dip (see Related Recipe)

Bacon Bits to garnish

Crispy Onion Straws to garnish

Directions:

1. Cut 1" off one side of Mission® Garlic Herb Wrap.
 2. Cut from corner of tortilla to a slight angle to create elongated triangles with 2" bases (yields 10 triangles).
 3. Place fresh green bean on base of each triangle and brush each strip with egg wash.
 4. Tightly roll to close.
 5. Place in 350° F fryer for approximately 30-45 seconds or until Garlic Herb Wrap is lightly golden brown.
 6. Drain and remove from fryer. Season with salt and pepper.
 7. Serve with Roasted Onion Dip. Garnish with bacon bits and crispy onion straws.
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Roasted Onion Dip

Serves 1

Ingredients:

- 16 oz. Yellow Onions , diced
- 1.5 Tbsp. Fresh Garlic , chopped
- 1 tsp. Beef Base
- 1.5 oz. Olive Oil
- 3/4 tsp. Black Pepper
- 1 Tbsp. Water
- 4 oz. Sour Cream
- 2 oz. Mayonnaise
- 1/5 tsp. Ground Horseradish
- 1/4 tsp. Cayenne Pepper Sauce Pepper

Directions:

1. Whisk together beef base, olive oil, pepper and water in stainless steel bowl.
2. Add in onions and garlic. Stir together until onions and garlic are coated.
3. Place in 400° F oven until onions are dark golden brown. Let cool.
4. Place onions and remaining ingredients in food processor and puree until smooth.
5. Label, date and refrigerate.