



Recipes

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Mediterranean Morsels Trio

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

- 1 Mission® 12" Red Sundried Tomato Basil Wrap (18802)
- 1 Mission® 12" Garlic Herb Wrap (10252)
- Olive Oil to brush
- Salt and Pepper to taste
- .25 oz. Ricotta Salata Cheese , sliced
- 1 oz. Pine Nuts , toasted
- 1 oz. Pomegranate Balsamic Glaze (see Related Recipe)
- 4 oz. Tri-Color Tomato Relish (see Related Recipe)
- 4 oz. Spicy Marinated Olives , minced (see Related Recipe)
- 4 oz. Zaalouk Salad , finely chopped (see Related Recipe)

Directions:

1. Cut Mission® Sundried Tomato Basil and Garlic Herb Wraps into 1/12ths. (Save half of wedges for another appetizer.)
2. Brush wedges heavily on both sides with olive oil. Place on griddle to blister each side.
3. Season with salt and pepper and set aside.
4. Arrange wedges on platter, alternating colors.
5. Mound Tri-Color Tomato Relish, minced Spicy Marinated Olives, and finely chopped Zaalouk Salad in the center of the platter over the wedges.
6. Heat sauté pan over medium heat. Sear ricotta salata until lightly toasted on both sides. Cut into 3 small wedges and place one wedge over each sampler.
7. Garnish with toasted pine nuts and Pomegranate Balsamic Glaze.





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Zaalouk Salad

Prep Time: 5 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

- 1 Mission® 10" Spinach Herb Wrap (20119)
- 3 oz. Roasted Red Pepper & Garbanzo Goat Cheese Spread (see Related Recipe)
- 3 Moroccan Cured Olives
- 3 cups Eggplants , cut into 2" cubes
- 1 cup Cherry Tomato
- .5 cup Sweet Onion , ¼" diced
- 3 Tbsp. Lemon Juice
- 1.5 tsp. Garlic , minced
- 1 tsp. Paprika
- .25 tsp. Chile Powder
- .25 tsp. Cumin
- .25 tsp. Salt
- .25 tsp. Black Pepper
- 2 tsp. Fresh Parsley , chopped
- 2 Tbsp. Fresh Mint , chopped
- .25 cup Olive Oil
- 1 tsp. Preserved Lemon

Directions:

1. Preheat oven to 450° F.
2. Spread Mission® Spinach Herb Wrap evenly with three ounces of Roasted Red Pepper and Garbanzo Goat Cheese Spread.
3. Tightly roll to close. Wrap tightly with plastic wrap and hold until ready to use.
4. Place diced eggplant and cherry tomatoes in stainless bowl and set aside.
5. Whisk together remaining ingredients, slowly adding in olive oil to emulsify.
6. Toss dressing with eggplant and tomatoes and place on sheet pan. Roast vegetables for approximately 20 minutes or until tomatoes begin to char.
7. Remove and let cool.
8. Cut wrap into quarters, slicing on a bias.
9. Top with eight ounces of Zaalouk Salad and garnish with Moroccan Cured Olives.



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Spicy Marinated Olives

Serves 1

Ingredients:

2.5 Tbsp. Fresh Cilantro , chopped
2.5 Tbsp. Fresh Parsley , chopped
2 tsp. Garlic , minced
1/4 tsp. Black Pepper
1/2 tsp. Cayenne Pepper Sauce Pepper
1/4 tsp. Cumin
1/4 tsp. Chile Powder
1 tsp. Pimento , minced
2 Tbsp. Lemon Juice , fresh
2 Tbsp. Extra Virgin Olive Oil
8 oz. Black Olives , pitted
10 oz. Spanish Olives , pitted

Directions:

1. Toss all ingredients together in large stainless bowl until olives are thoroughly coated.
2. Label, date and refrigerate.

Tri-Color Tomato Relish

Serves 1

Ingredients:

2 oz. Red Onions , finely chopped
2 oz. Golden Tomatoes , finely chopped
4 oz. Baby Roma Tomatoes , finely chopped
2 oz. Exotic Tomatoes , finely chopped
1/8 tsp. Kosher Salt
1/8 tsp. Crushed Red Peppers
1 Tbsp. Fresh Basil , chopped
1 Tbsp. Garlic Oil

Directions:

1. Place chopped tomatoes in stainless bowl.
 2. Fold in remaining ingredients.
 3. Label, date and refrigerate.
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Pomegranate Balsamic Glaze

Serves 1

Ingredients:

- 10 oz. Pomegranates Juice
- 6 oz. Balsamic Vinegar
- 8 oz. Carrots , chopped
- 4 oz. Yellow Onions , chopped
- 4 oz. Pomegranates Seeds

Directions:

1. Place all ingredients in saucepan over medium high heat.
2. Bring to a boil; reduce heat to medium.
3. Let liquid reduce by 75% or until glaze reaches a syrup-like consistency.
4. Remove from heat and cool. Place through strainer to remove vegetables.
5. Label, date and refrigerate.