



Recipes

MISSIONFOODSERVICE.COM

Mazina Root Vegetable Rolls

Serves 1

Ingredients:

16 oz. Butternut Squash , julienne cut
12 oz. Celery Root, julienne cut
8 oz. Carrots , julienne cut
16 oz. Yellow Onions , julienne cut
8 oz. Fennel Bulb, julienne cut
1.5 oz. Gingered Golden Apple Curry Puree (see
Related Recipe)
1 oz. Olive Oil
1 tsp. Kosher Salt
1/4 tsp. Cayenne Pepper Sauce Pepper
8 Mission® 6" Pressed Mazina™ Tortillas (08042)
Egg Wash to brush
1 Tbsp. White Sesame Seeds

Directions:

1. Place vegetables in stainless bowl. Add in Gingered Golden Apple Curry Puree, olive oil, salt and cayenne pepper.
2. Toss together until vegetables are evenly coated.
3. Place in 400° F convection oven approximately 20 minutes or until vegetables are lightly golden brown.
4. Heat Mission Mazina™ tortillas and place on work surface.
5. Place 4 ounces of roasted vegetables in the center of each tortilla leaving about 1" open at each end.
6. Bring ends towards center and tightly roll to close, brushing end of tortilla with egg wash to seal.
7. Brush tops of rolls with egg wash and sprinkle with white sesame seeds.
8. Place in 350° F convection oven for approximately 20-30 minutes or until rolls are lightly toasted.