



## Recipes

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# Snapper Chimi Primavera

Serves 1

### Ingredients:

- 1/2 Mission® 12" Red Sundried Tomato Basil Wrap (18802)
- 1/2 cup Brown Rice , cooked, reserved hot
- 4 oz. Skinless Red Snappers Filet, grilled, flaked into chunks, reserved hot
- 1/2 cup (heaping) Primavera Vegetables (see Related Recipe)
- 1.5 tsp. Healthy Chimichurri (see Related Recipe)

### Directions:

1. Cut Mission® Sundried Tomato Basil Wrap in half.
  2. Warm half of the tortilla for serving.
  3. Place rice on center of warm tortilla half.
  4. Top rice with hot snapper, Primavera Vegetables and Healthy Chimichurri.
  5. With the rounded wrap side facing you (straight end at the top) fold the bottom 1/4 of the wrap upwards, roll the right side edge over and across to the left side, creating an open ended wrap.
  6. Serve.
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### Healthy Chimichurri

Serves 1

#### Ingredients:

1 Tbsp. Fresh Cilantro , minced  
1 Tbsp. Fresh Parsley , minced  
1/4 tsp. Red Wine Vinegar  
1/16 tsp. Fresh Cracked Black Pepper  
1/2 tsp. Fresh Lime Juice  
1/4 tsp. Red Chile Pepper Flakes

#### Directions:

1. Combine all ingredients.
2. Reserve.

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### Primavera Vegetables

Serves 1

#### Ingredients:

1/4 cup Zucchini , medium dice  
1/4 cup Yellow Squash , medium dice  
1 Tbsp. Roma Tomato , small dice  
1 tsp. Fresh Garlic , minced

#### Directions:

1. Using a minimal amount of pan spray, sauté all ingredients over medium-high heat for five minutes.
2. Reserve hot.