



Recipes

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Gyrity

Serves 1

Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 4 oz. Marinated Flank Steak (see Related Recipe)
- 1/2 oz. Shredded Romaine Lettuce
- 1 oz. Roma Tomato , diced
- 1/2 oz. Red Onion , diced
- 1/2 oz. Tzasihi Sauce (see Related Recipe)
- 1/2 oz. Feta Cheese Crumbles

Directions:

1. Heat Mission® 8" Flour Tortilla and place on work surface.
 2. Place thinly sliced flank steak in center of tortilla at 12 o'clock.
 3. Top with tomatoes, onions, feta cheese crumbles and romaine lettuce.
 4. Drizzle with Tzasihi Sauce and fold "jacket style", bringing bottom half of tortilla towards filling and folding both sides towards center.
 5. Wrap with paper and serve open ended.
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Tzasiki Sauce

Serves 1

Ingredients:

- 16 oz. Cucumbers , deseeded, peeled and cubed
- 8 oz. Plain Yogurt
- 1/4 tsp. Kosher Salt
- 1 Tbsp. Fresh Garlic , chopped
- 1 tsp. Crushed Peppercorns
- 1 Tbsp. Fresh Parsley , chopped

Directions:

1. Place all ingredients except parsley in food processor and puree.
2. Add chopped parsley.
3. Place in a storage container.
4. Label, date and refrigerate.

Marinated Flank Steak

Serves 1

Ingredients:

- 1 oz. Red Onion , chopped
- 1 oz. Fresh Garlic , chopped
- 8 oz. Extra Virgin Olive Oil
- 1 Tbsp. Ground Cumin
- 1 tsp. Oregano
- 1.5 lbs. Flank Steaks

Directions:

1. Place all ingredients except steak in a mixing bowl and blend together.
2. Coat flank steak with mixture and marinate in covered container, refrigerated, at least four hours or overnight.
3. Remove steak from marinade and grill until desired doneness.
4. Cut into thin strips.