



## Recipes

MISSIONFOODSERVICE.COM



## Provençal Grabber

Serves 1

### Ingredients:

- 1 Mission® 8" Pressed Mazina™ Tortilla (08043)
- 2 oz. Yellow Squash , diced
- 2 oz. Baby Bella Mushrooms , quartered
- 4 oz. Eggplants , diced
- 2 oz. Red Bell Peppers , diced
- 2 oz. Yellow Onions , diced
- 2 oz. Tomatoes , diced
- 1 tsp. Pesto
- 1/4 tsp. Red Pepper Flakes
- 2 Tbsp. Olive Oil
- 1/4 tsp. Kosher Salt
- 1 oz. Goat Cheese

### Directions:

1. Place diced vegetables in mixing bowl.
2. In a small separate bowl, whisk together pesto, red pepper flakes, one tablespoon of olive oil and salt.
3. Pour pesto mixture over vegetables and toss to coat.
4. Spread vegetables on a small sheet pan and place in 400° F oven until vegetables are roasted.
5. Remove pan from oven.
6. Heat Mission® Mazina™ tortilla and place on work surface.
7. Brush tortilla with remaining olive oil and spread vegetables on half of tortilla.
8. Top with goat cheese and fold one side over to cover vegetables.
9. Fold again for a hand-held sandwich.
10. Serve warm.