



Recipes

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Italian Breakfast Press

Prep Time: 5 Minutes

Cooking Time: 3 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Tomato Basil Wrap (10250)
- 1 Tbsp. Roasted Shallot and Herb Cream Cheese (see [Related Recipe](#))
- 3 whole Eggs , scrambled
- 3 slices Prosciutto , thinly sliced
- Olive Oil to brush

Directions:

1. Place Mission® Red Sundried Tomato Basil Wrap on work surface.
2. Spread one tablespoon of Roasted Shallot and Herb Cream Cheese evenly over entire wrap.
3. Place scrambled eggs in center of wrap.
4. Top eggs with prosciutto and bring ends toward center.
5. Roll to close. Brush outside of wrap with olive oil and place on panini press.
6. Press wrap until outside has golden brown marks.
7. Remove from panini and cut in half on a bias to serve.





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Roasted Shallot and Herb Cream Cheese

Serves 1

Ingredients:

- 8 oz. Cream Cheese , softened
- 1 oz. Fresh Parsley , chopped
- 1 tsp. Fresh Rosemary , minced
- 2 tsp. Fresh Basil , chopped
- 2 large Shallots , roasted in olive oil
- 1/2 tsp. Black Pepper
- 1/2 tsp. Kosher Salt
- 1/4 tsp. Cayenne Pepper Sauce Pepper

Directions:

1. Place all ingredients in a food processor.
2. Puree until smooth.
3. Place Roasted Shallot and Herb Cream Cheese into storage container.
4. Label, date and refrigerate.