



## Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

# Wasabi Tuna Salad Wrap

Prep Time: 5 Minutes

Serves 1

### Ingredients:

- 1 Mission® 10" Whole Wheat Tortilla (10425)
- 5 oz. Wasabi Tuna Salad (see Related Recipe)
- 2 leaves Radicchio
- 4 oz. Pickled Ginger Vegetables (see Related Recipe)

### Directions:

1. Place Mission® Golden Wheat Wrap on work surface.
  2. Spread Wasabi Tuna Salad evenly over entire wrap.
  3. Place radicchio leaves in center of wrap. Top with Pickled Ginger Vegetables.
  4. Bring ends together and roll to close.
  5. Cut in half to serve.
-



## Recipes

MISSIONFOODSERVICE.COM

### Wasabi Tuna Salad

Serves 1

#### Ingredients:

2 tsp. Mayonnaise  
1/2 tsp. Sesame Oil  
1 tsp. Wasabi Paste  
1/4 tsp. Toasted Sesame Seeds  
1/4 tsp. Black Sesame Seeds  
1/4 tsp. Kosher Salt  
2 tsp. Lime Juice  
2 oz. Water Chestnuts  
12 oz. White Tuna , drained

#### Directions:

1. Place all ingredients except tuna together in a mixing bowl.
2. Whisk together to combine ingredients.
3. Fold in tuna.
4. Place in storage container.
5. Label, date and refrigerate.

---

### Pickled Ginger Vegetables

Serves 1

#### Ingredients:

2 oz. Pickled Ginger  
1/2 tsp. Garlic , minced  
1 oz. Granulated Sugar  
2 oz. Rice Wine Vinegar  
1/2 tsp. Kosher Salt  
3 oz. Vegetable Oil  
4 oz. Carrots , shredded  
6 oz. Celery , matchstick cut  
4 oz. Cucumbers , matchstick cut  
2 oz. Red Onions , julienne cut

#### Directions:

1. Place pickled ginger, garlic, sugar, vinegar, salt and vegetable oil together in food processor.
2. Pulse until smooth.
3. Place vegetables in mixing bowl. Toss with pickled ginger vinaigrette.
4. Label, date and refrigerate.