



Recipes

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Paella Panini

Serves 1

Ingredients:

1 Mission® 12" Tomato Basil Wrap (10250)
1 oz. Saffron Aioli (see Related Recipe)
1 oz. Smoked Sausage , coarsely chopped
1 oz. Pierre Foods® IQF Fajita Chicken
1/2 oz. Grilled Shrimp
1 oz. McCain Foods® IQF Tri-Color Bell Pepper
1/2 oz. McCain Foods® IQF Yellow Onion Strips
3/4 oz. Uncle Ben's Infused® Saffron Rice
1/2 oz. Naturally Fresh® Sundried Tomato Sauce
1/2 oz. Sartori Foods™ Cotija Cheese Crumbles
Fresh Parsley to garnish

Directions:

1. Place Mission® Red Sundried Tomato Basil Wrap on work surface.
2. Cut wrap into quarters.
3. Spread 1 teaspoon of Saffron Aioli evenly over each wrap quarter.
4. Heat smoked sausage, fajita chicken, peppers and onions according to manufacturer instructions.
5. Fold proteins, vegetables and sundried tomato sauce in with the saffron rice.
6. Distribute ingredients evenly on the right side of each wrap quarter.
7. Bring bottom corner 1" towards center and roll over to close into a cone shape.
8. Place on panini grill and press closed until wrap is toasted and cheese is melted.
9. Serve with a garnish of fresh parsley and Saffron Aioli.



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Saffron Aioli

Serves 1

Ingredients:

4 oz. Yellow Onions , minced
1 Tbsp. Olive Oil
1 tsp. Fresh Garlic , minced
1/2 tsp. Kosher Salt
2 oz. White Wine
6 oz. Mayonnaise
1/4 tsp. Saffron Threads
1/4 tsp. Black Pepper

Directions:

1. Heat the olive oil in a sauté pan over medium heat until onions begin to caramelize.
2. Add garlic and salt; continue to sauté until garlic turns translucent.
3. Add saffron threads and de-glaze with white wine. Continue cooking until most of the wine has evaporated.
4. Remove from heat and cool.
5. Place onion saffron mixture in a food processor with mayonnaise and black pepper.
6. Puree until smooth.
7. Remove Saffron Aioli from food processor and place in storage container.
8. Label, date and refrigerate.