



Recipes

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Eggplant Rollatini Burrito

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 3

Ingredients:

3 each Mission® 12" Red Sundried Tomato Basil Wraps (18802)

9 Planks Fresh Eggplants , sliced lengthwise 1/4" thick
1/4 tsp. Kosher Salt

14 oz. vol. Ricotta Cheese

5 oz. vol. Asiago Cheese , shaved

2 oz. vol. Sundried Tomatoes , julienne cut

1 1/2 tsp. Fresh Garlic , minced

10 oz. vol. (2.5 oz. wt) Spinach Leaves , chopped

1/2 tsp. Kosher Salt

1/2 tsp. Crushed Red Pepper

1 each Whole Egg

6 oz. vol. Tomato and Black Olive Burgandy Compote
(see related recipe)

Asiago Cheese , shredded to garnish

Basil Sprig to garnish

Directions:

1. Whisk ricotta cheese, asiago cheese, sundried tomatoes, garlic, spinach, salt, crushed red pepper and egg together in a mixing bowl. Fold together to incorporate eggs with ingredients. Set aside and keep refrigerated.

2. If eggplant planks are too wide, cut in half again lengthwise. Place planks on parchment lined sheet pan and dust with 1/4 tsp. salt to soften.

3. Blot eggplant dry and brush both sides lightly with olive oil.

4. Place on grill to mark both sides. Season with salt and pepper if desired. Set aside

5. Place sundried tomato basil wraps on worksurface.

6. Spread 6 oz. of ricotta filling evenly over entire tortilla leaving 1" around all edges. Bring sides towards center of wrap and roll to close.

7. Place 3 eggplant planks on worksurface slightly overlapping each other.

8. Place the wrap seam side down at bottom of eggplant planks. Roll eggplant over burrito to close.

Brush eggplant and wrap with oil.



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Tomato and Black Olive Burgundy Compote

Serves 1

Ingredients:

1 Tbsp. Olive Oil
18 oz. vol. Red Tomatoes , diced
6 oz. vol. Sweet Onions , diced
1 tsp. Fresh Garlic , minced
1/4 tsp. Crushed Red Pepper Flakes
1/4 tsp. Kosher Salt
1 oz. vol. Kalamata Olive
4 oz. vol. Red Burgundy
2 tsp. Fresh Parsley , chopped
2 tsp. Fresh Basil , chopped

Directions:

1. Heat olive oil in sauté pan over medium high heat. Sauté onions and garlic until translucent.
2. Add tomatoes, and seasonings.
3. Deglaze with red wine. Reduce wine by 75% and add kalamata olives. Remove from heat and add fresh herbs. Serve warm.