



Recipes

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Loaded Veggie Cake Parcel

Prep Time: 30 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

- 1 each 12" Jalapeño Cheese Wrap (10256)
- 2 tsp. Buffalo Ranch Dressing
- 2 oz. vol. Shredded Iceberg Lettuce
- 2 each Thinly Sliced Tomatoes
- 2 1/2 oz. patty Buffalo Veggie Cake, see recipe

Directions:

1. Place veggie cake on seasoned flattop or griddle pan over medium heat.
2. Cook until both sides are lightly golden brown turning only once.
3. Heat buffalo bleu cheese wrap and place on work surface.
4. Spread buffalo ranch dressing evenly over entire wrap.
5. Place shredded iceberg lettuce in center of wrap.
6. Top lettuce with tomatoes.
7. Place buffalo veggie cake on top of tomatoes and bring left and right sides of wrap towards the center, left and right sides will overlap and cover center of ingredients.
8. Bring bottom half of tortilla just over the center of ingredients and fold over again to close into a parcel/bundle type shape.
9. Hold warm for service.



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Buffalo Veggie Cake

Prep Time: 30 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

2 Tbsp. Olive Oil or Vegetable Oil
12 oz. vol. Yellow Onions , chopped
10 oz. Celery , finely chopped
10 oz. vol. Carrots , peeled and finely chopped
1 Tbsp. Fresh Garlic , minced
8 oz. vol. Green Onions , thinly sliced
1 tsp. Kosher Salt
1/2 tsp. Black Pepper
1/8 tsp. Cayenne Pepper Sauce
3 Mission® 10" Buffalo Bleu Cheese Wraps (19926)
6 oz. vol. White Beans , drained and rinsed
3 cups White Rice , prepared
1 tsp. Piri Piri Hot Sauce
2 Large Eggs
6 oz. vol. Blue Cheese Crumbles

Directions:

1. Heat oil in dutch oven or large sauté pan over medium heat.
2. Add onions, celery and carrots and sauté until onions begin to caramelize 5-7 minutes.
3. Add in fresh garlic and green onions. Season to taste with salt, black pepper and cayenne pepper.
4. Remove from heat and cool slightly.
5. Tear buffalo bleu cheese tortillas and place in food processor to create buffalo bleu cheese tortilla crumbs. Set aside.
6. Place all ingredients in a large food processor. Pulse until rice is finely chopped and egg is combined.
7. Form into 2 ½ oz. patties.
8. Place on parchment lined sheet pans.
9. Wrap in plastic and label, date and refrigerate until ready for use.