



## Recipes

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# Strawberry, Spinach and Baby Lettuce Salad Wrap

Prep Time: 5 Minutes

Cooking Time: 15 Minutes

Serves 1

### Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 2 oz. vol. Toasted Walnut and Gorgonzola Spread, see related recipe
- 3 oz. vol. Fresh Strawberries , sliced
- 8 oz. vol. Baby Lettuce Mix
- 2 oz. vol. Baby Spinach Leaves
- 2 strips Glazed Bacon , see related recipe
- 1 oz. vol. Sweet Yellow Onion , thinly sliced
- 1 oz. vol. Seedless Red Grapes sliced

### Directions:

1. Heat Garlic Herb Wrap and place on work surface.
2. Spread toasted walnut and gorgonzola spread evenly over entire wrap.
3. Place sliced strawberries in center of wrap. Top with baby lettuce and spinach.
4. Place glazed bacon over spinach and top with onions and grapes.
5. Bring ends towards center and roll to close. Cut into 1/3's or in half to serve.

**\*\*NOTE:** You can also add grilled salmon, turkey or chicken; reduce bacon to one slice and serve with approximately 1 ½ oz. of protein.

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### Toasted Walnut & Gorgonzola Spread

Serves 1

#### Ingredients:

3/4 tsp. Fresh Garlic , minced  
1/3 cup Green Onion , sliced  
2/3 cup Mayonnaise  
2/3 cup Sour Cream  
1/4 tsp. Kosher Salt  
1/4 tsp. Black Pepper  
1 oz. vol. Champagne Vinegar  
3/4 cup Gorgonzola Crumbles  
1/2 cup Black Walnuts , toasted  
1/8 cup Walnut Oil

#### Directions:

1. Fold all ingredients together in mixing bowl.
  2. Stir until well blended.
  3. Place in storage container.
  4. Hold refrigerated for use.
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### Glazed Bacon

Serves 1

#### Ingredients:

1 lbs. Thick Cut Bacon

1 lbs. Dark Brown Sugar

#### Directions:

1. Place dark brown sugar in mixing bowl.
2. Rub both sides of bacon with dark brown sugar and place on parchment lined sheet pan. (You need parchment paper, as the brown sugars melt with the fat and stick to the pan)
3. Place in 375 oven and bake until bacon is fully cooked. (bacon will be a little dark)
4. Remove from oven and cool slightly on pan.
5. Remove glazed bacon strips from pan and place on parchment paper to cool.
6. Serve immediately.