



## Recipes

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### Chicken and Pear Provencal Wrap

Serves 1

#### Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 3/4 oz. Raspberry Cream Cheese (see Related Recipe)
- 3 leaves Red Lettuce
- 2 oz. Rosemary Chicken (see Related Recipe)
- 1.5 oz. sliced Pears , any variety
- 3/4 oz. Gorgonzola Cheese , crumbled
- 1/4 oz. Raspberry Sauce
- 1/8 oz. sliced Almond

#### Directions:

1. Heat wrap. Spread raspberry cream cheese evenly over tortilla, leaving 2" border.
2. Layer remaining ingredients. Wrap open-ended and drizzle with additional sauce if desired.

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### Raspberry Cream Cheese

Serves 1

#### Ingredients:

- 8 oz. Cream Cheese
- 2 Tbsp. Raspberry Preserves , seedless
- 2 tsp. fresh Sage , chopped
- 2 tsp. fresh Thyme , chopped
- 1 Tbsp. White Wine Vinegar
- Salt , to taste
- Pepper to taste

#### Directions:

1. Combine the above ingredients in a food processor.
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# Rosemary Chicken

Serves 1

### Ingredients:

- 1/2 cup White Wine Vinegar
- 3 - 4 Rosemary Sprigs
- 2 Tbsp. Dijon Mustard
- 1 Tbsp. fresh Basil , chiffonade
- 1/2 cup Olive Oil
- 3 skinless Chicken Breast strips

### Directions:

1. Whisk first 5 ingredients in non-reactive bowl. Add oil and whisk.
2. Add chicken to marinade. Allow to marinade for 6 hours.
3. Sauté chicken in pan over medium heat.