



Peppered Bacon Wedge Wrap

Prep Time: 30 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

- 1 each 12" Tomato Basil Wrap (10250)
- 1 oz. vol. Bacon Ranch Dressing , see related recipe
- 1 each Iceberg Lettuce , cut into 4" blocks , 1/4" high
- 2 slices Beefsteak Tomatoes , thinly sliced
- 1 oz. vol. Bleu Cheese Crumbles
- 2 slices or 1 1/2 oz. vol. chopped Peppered Bacon , cooked
- 2 oz. vol. Buttermilk Ranch Dressing

Directions:

1. Heat wrap and brush inside with bacon ranch cream cheese.
2. Cut iceberg lettuce into 4" blocks approximately 1/4" in height.
3. Place bleu cheese crumbles in the center of the wrap. Top with sliced peppered bacon strips or crumbles, thinly sliced tomatoes and iceberg lettuce block.
4. Fold this into a parcel by bringing the left side of the tortilla over the center of ingredients and overlapping with right side of tortilla.
5. Bring bottom of tortila over ingredients and fold over to close into a parcel shape.
6. Wrap in parchment or plastic if needed and slice on a bias to serve.
7. Serve with a side of ranch dressing and hold refrigerated for service.





Recipes

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Bacon Ranch Dressing

Serves 1

Ingredients:

2 Tbsp. Hidden Valley Ranch Seasoning

1 1/2 oz. vol. Bacon Fat

8 oz. vol. Whipped Cream Cheese

1 oz. vol. Whole Milk

Directions:

1. Place all ingredients in a food processor. Puree until smooth and combined.

2. Place in a storage container and hold refrigerated until ready for use.