



Recipes

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Churrasco Beef Wrap

Prep Time: 20 Minutes

Cooking Time: 18 Minutes

Serves 1

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 1 oz. vol. Chimmichurri Aioli , see related recipe
- 1 slice Pepperjack Cheese , sliced (Sargento)
- 3 oz. wt. Skirt Steak , grilled and thinly sliced
- 2 oz. vol. Red Bean and Charred Tomato Pico , see related recipe
- 1 oz. vol. Mixed Greens or Leaf Lettuce

Directions:

1. Heat garlic herb tortilla and spread chimmichurri aioli evenly over entire wrap.
2. Place sliced pepperjack cheese in the center of tortilla.
3. Top with sliced steak, red bean and charred tomato pico and mixed greens.
4. Fold into a parcel shape by bringing left side over ingredients and overlapping with right side of tortilla.
5. Bring the bottom of the tortilla to the center and fold over into a parcel.
6. Slice wrap in half and place in to go container or in sandwich paper and hold refrigerated.





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Chimmichurri Aioli

Serves 1

Ingredients:

2 1/2 oz. vol. Italian Parsley , chopped
1 Tbsp. Fresh Oregano Leaves , chopped
1 tsp. Fresh Garlic , minced
1/3 cup Yellow Onions , minced
1 oz. vol. Red Bell Pepper , minced
1/2 tsp. Crushed Red Pepper Flakes
1/2 oz. vol. Red Wine Wine Vinegar
3/4 oz. vol. Lemon Juice
1 1/2 oz. vol. Olive Oil
1/4 tsp. Kosher Salt
2 oz. vol. Mayonnaise

Directions:

1. Whisk all ingredients together in a mixing bowl until thoroughly combined.
2. Place in a storage container and hold refrigerated until ready for use.
3. Label, Date and Refrigerate.





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Red Bean and Charred Tomato Pico

Serves 1

Ingredients:

- 18 oz. vol. Red Beans , drained and rinsed
- 1 1/2 lbs. Roma Tomatoes , washed
- 1 oz. vol. Vegetable Oil
- 16 oz. vol. Yellow Onions , chopped
- 1 oz. vol. Fresh Cilantro , chopped
- 1 oz. vol. Lime Juice
- 1 oz. vol. Fresh Jalapeño , minced , seeds removed
- 1/2 tsp. Kosher Salt
- 1 tsp. Chipotle Tabasco Sauce

Directions:

1. Cut top ends off of tomatoes and lightly toss in vegetable oil. Place under broiler until charred on all sides.
2. Remove tomatoes from oven and pour into bowl to cool.
3. Add onions to pan and place back under broiler to char.
4. Remove onions from pan and add to tomatoes.
5. Place tomatoes and onions in a food processor and pulse to combine.
6. Pour chopped tomatoes and onions into a clean mixing bowl and fold in remaining ingredients.
7. Place in a storage container.
8. Label, Date and Refrigerate.