



Recipes

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Summer Harvest Wrap

Prep Time: 40 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 each 12" Chile Herb Wrap (18674)
- 2 tsp. Cream Cheese , softened
- 2.5 oz. wt. Smoked Turkey , thick sliced
- 2 slices Hardwood Smoked , Bacon , cooked
- 6 oz. vol. Mixed Greens
- 2 oz. vol. Black Raspberries Basil Chutney , see related recipe
- 3/4 oz. Goat Cheese , crumbled

Directions:

1. Place chile herb tortilla on cutting board. Spread cream cheese evenly over entire wrap.
2. Place smoked turkey in the center of wrap. Top with smoked bacon, mixed greens, black raspberry basil chutney and goat cheese.
3. Bring left and right sides of wrap towards the center and tightly roll to close.
4. Cut in half to serve





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Black Raspberry Basil Chutney

Serves 1

Ingredients:

1 Tbsp. Olive Oil
8 oz. vol. Yellow Onions , small dice
1 tsp. Fresh Jalapenos , minced , seeds removed
12 oz. vol. Blackberries , frozen, thawed
6 oz. vol. Granulated Sugar
2 oz. vol, Water
6 oz. vol. (3 lemons) Meyer Lemon Juice
1 Tbsp. (2 lemons) Meyer Lemon Zest
1/2 tsp. Kosher Salt
8 oz. vol, Fresh Blueberries
4 oz. vol. Fresh Raspberries
8 oz. vol. Fresh Blackberries
2 Tbsp. Fresh Basil , chopped

Directions:

1. Heat olive oil in saucepot over medium heat. Add onions and sauté until translucent. Add jalapenos and continue cooking 1 minute.
2. Add thawed blackberries, sugar, water, lemon juice, zest and salt.
3. Continue cooking approximately 20-30 minutes or until reduced by half.
4. Add in remaining ingredients and cook 1-2 minutes
5. Shut off heat.
6. Cool completely and place in a covered storage container.
7. Hold refrigerated until ready for use.