



## Recipes

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### Creamed Spinach Stack

Prep Time: 60 Minutes

Cooking Time: 30 Minutes

Serves 9

#### Ingredients:

6 each 10" Whole Wheat Tortillas (10425)  
6 oz. vol. Olive Oil  
Salt and Pepper to taste  
2 cups Sweet Yellow Onions , sliced  
4 cups Fennel , shaved  
1 Tbsp. Fresh Garlic , minced  
3 cups Creamed Spinach , prepared  
2 cups Spiced Walnut Pesto , see related recipe  
2 cups Artichokes , drained and sliced  
2 cups Roasted Tomatoes , diced  
2 cups Fontina Cheese , shredded  
Parmesan Cheese , grated to garnish

#### Directions:

1. Toss 4 oz. of olive oil, onions, fennel, artichokes and garlic together in a mixing bowl. Season with salt and pepper. Lay vegetables out in a single layer on a half sheet pan.
2. Roast vegetables in a 450° F oven for approximately 20-30 minutes or until golden brown. Remove from oven and cool.
3. Spread remaining olive oil in half hotel pan. Spread 1 cup of creamed spinach in bottom of pan. Lay 2 whole wheat tortillas over spinach.
4. Spread ½ cup spiced walnut pesto and 1 cup creamed spinach evenly over whole wheat wraps.
5. Top with 1 cup roasted vegetables, ½ cup roasted tomatoes and ½ cup shredded cheese.
6. Top with 2 more whole wheat tortillas.
7. Repeat steps 4-6.
8. Repeat steps 4-5.
9. Place in 400° F oven for approximately 30 minutes or until center is hot.



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### Spiced Walnut Pesto

Serves 1

#### Ingredients:

1/2 lb. Whole Butter , salted  
3 Tbsp. Fresh Garlic , minced  
1 1/4 tsp. Cayenne Pepper Sauce  
1 tsp. Dry Mustard  
1 1/2 tsp. Kosher Salt  
1 Tbsp. Paprika  
1/2 tsp. Ground Nutmeg  
8 cups Walnuts

#### Directions:

1. Melt butter in large sauté pan over medium low heat.
2. Add garlic and cook just until softened. Fold in spices and remove from heat.
3. Fold in walnuts and coat in spiced butter.
4. Pour walnuts on a half sheet pan and place in 350° F oven.
5. Bake 20-30 minutes or until toasted and walnuts are crisp.
6. Remove from oven and cool completely.
7. To make pesto, pour walnuts into food processor and pulse until coarsely ground.
8. Place in a storage container and hold until ready for use.