



Recipes

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Asian Salad Wrap Cones

Prep Time: 30 Minutes

Cooking Time: 1 Minutes

Serves 2

Ingredients:

- 1 each 12" Whole Wheat Tortilla (10254)
- 4 tsp. Garlic Herb Cheese Spread (Alouette)
- 1/2 cup Cucumber , matchstick cut
- 1 cup Swiss Chard , shredded
- 1 cup Green Beans , blanched
- 2 tsp. Fresh Mint Leaves , chopped
- 1/2 cup Green Onions , tops removed , sliced lengthwise
- 1/2 cup Red Bell Peppers , cut into 1/8" strips
- 2 oz. vol. Red Chile Spiced Vinaigrette , see related recipe

Directions:

1. Heat whole wheat tortillas and cut into quarters. Spread 1 tsp. of garlic herb cheese spread evenly on each quarter tortilla.
2. Bring bottom tip of tortilla 1/4" towards center and roll tortilla wedges into cone shapes.
3. Place in mini cone holders or on plate.
4. Toss all vegetables together in a mixing bowl with red chile spiced vinaigrette.
5. Disperse vegetables evenly into each cone.
6. Serve immediately.



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Red Chile Spiced Vinaigrette

Serves 1

Ingredients:

1/3 cup Fresh Lime Juice
1/4 cup Rice Wine Vinegar
1/3 cup Honey
1/2 cup Vegetable Oil
3 Tbsp. Mint Leaves , chopped
1/4 tsp. Kosher Salt
2 Tbsp. Chile Garlic Paste
1 Tbsp. Fresh Ginger , minced
2 tsp. Sesame Oil

Directions:

1. Place all ingredients into a blender and puree until smooth and fully emulsified.
2. Place in a covered storage container or squeeze bottle.
3. Hold refrigerated until ready for use.