



## 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.