



Recipes

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Sweet and Spicy Italian Wrapido

Prep Time: 45 Minutes

Cooking Time: 1 Minutes

Serves 1

Ingredients:

- 1 each 12" Red Sundried Tomato Basil Wrap (18802)
- 1 oz. vol. Pear and Craisin Mostrada , see related recipe
- 1 each Romaine Leaf
- 1 oz. wt. Sliced Hard Salami
- 1 oz. wt. Sliced Capicola
- 1 oz. vol. Parmesan Cheese , shaved

Directions:

1. Heat tomato basil tortilla if desired.
2. Spread pear and Craisin mostrada evenly over entire tortilla.
3. Place romaine leaf in the top center of tortilla.
4. Layer tortilla with salami and Capicola, ensuring that ingredients show in the top center of tortilla.
5. Top with shaved Parmesan cheese and bring bottom of tortilla 2" towards center and turn tortilla to 3 o clock.
6. Holding folded side of tortilla, bring the bottom of tortilla over ingredients and tightly roll to close leaving the opposite side open ended. (hand held skinny wrap)
7. Wrap in paper if desired.
8. Serve hot or cold.





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Pear and Craisin Mostrada

Serves 1

Ingredients:

2.5 cups White Wine
1.5 cups Granulated Sugar
1 cup Craisins
1 cup Golden Raisins
1 cup Nectarine , small dice
1 cup Plums , small dice
1.5 cups Pears , small dice
1 Tbsp. Red Jalapenos , minced
2 Tbsp. Mustard Seeds
3 Tbsp. Mustard Powder

Directions:

1. Heat white wine, sugar, Craisins and raisins together in large saucepot over medium heat.
2. Stir to dissolve sugar and bring to a simmer. Reduce by 25%.
3. Add in remaining fruit and minced red jalapenos and reduce again.
4. Remove from heat and whisk in mustard seeds and mustard powder.
5. Cool completely and place in a storage container.
6. Label, Date and Refrigerate until ready for use.