



Recipes

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Chicken Bruschetta Wraps

Serves 1

Ingredients:

2 each 10" Variety Wraps (Garlic Herb, Sundried Tomato and Spinach Herb) 6 total
6 oz. vol. Pesto Cream Cheese , see related recipe
48 oz. vol. Baby Arugula
15 oz. wt. Rotisserie Chicken , chopped
12 oz. vol. Bruschetta Topping , see related recipe
12 slices Sliced Buffalo Mozzarella Cheese
Balsamic Glaze , prepared , to drizzle
Fresh Basil Leaves , to garnish
Cherry Tomatoes , to garnish

Directions:

1. Spread 1 oz. of pesto cream cheese evenly over each flavored wrap.
2. Place 8 oz. of Arugula in the center of each wrap.
3. Top each with 2½ oz. wt. rotisserie chicken, 2 oz. Bruschetta topping and 2 slices Buffalo Mozzarella cheese.
4. Drizzle with Balsamic Glaze.
5. Bring left and right sides together and tightly roll to close.
6. Cut wraps on in half.
7. Garnish with fresh Basil leaves and cherry tomatoes and serve.
8. Fills one medium platter.



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Pesto Cream Cheese

Serves 1

Ingredients:

2 oz. vol. Pesto , prepared

8 oz. vol. Cream Cheese

Directions:

1. Thoroughly mix ingredients together in a mixing bowl.
2. Place in storage container.
3. Label, date and refrigerate.

Bruschetta Topping

Serves 1

Ingredients:

1.5 cups Tomatoes , small diced

1/2 cup Red Onions , small diced

3/4 tsp. Fresh Garlic , minced

1 oz. vol. Red Wine Vinegar

1.5 oz. vol. Extra Virgin Olive Oil

2 Tbsp. Fresh Basil

1/2 tsp. Crushed Red Pepper

1/4 tsp. each Salt and Pepper

Directions:

1. Fold all ingredients together in mixing bowl.
2. Place in a storage container and marinate at least one hour before service to allow flavors to develop.
3. Hold covered and refrigerated until ready for use.