



## Recipes

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### Hot Smoked Salmon & Quinoa Wrap

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 12

#### Ingredients:

12 each 10" Whole Grain Flour Tortilla (24863)  
42 oz. Quinoa , cooked , warm  
36 oz. Hot Smoked Salmon , see related recipe  
12 oz. Baby Bella Mushrooms , quartered and sautéed  
24 oz. Baby Spinach , sautéed with garlic  
13 oz. Creamy Whole Grain Mustard Sauce , see related recipe  
Crispy Fried Shallots as needed , see related recipe

#### Directions:

1. Steam tortillas until warmed through and flexible.  
Hold warm.
2. In steam table pan, combine quinoa, flaked smoked salmon, roasted mushrooms, and spinach; reserve warm.
3. To Make Single Serving: Place 3 ounces of filling in the center of each tortilla, drizzle with 2 tablespoons whole grain mustard sauce and top with fried shallots. Fold bottom up and bring left and right sides towards center to fold closed.





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### Creamy Whole Grain Mustard Sauce

Prep Time: 7 Minutes

Cooking Time: 0 Minutes

Serves 1

#### Ingredients:

2/3 oz. Mayonnaise

1/3 oz. Sour Cream

1/6 oz. Whole Grain Mustard

1/8 each Fresh Lemon , squeezed

Salt and Pepper to taste

#### Directions:

1. In medium mixing bowl, combine all ingredients and stir to blend. Season with salt and pepper. Cover and reserve refrigerated.

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### Hot Smoked Salmon

Prep Time: 10 Minutes

Cooking Time: 8 Minutes

Serves 1

#### Ingredients:

1/8 cup Applewood Smoking Chips , soaked with water

1/8 tsp. Kosher Salt

1/8 tsp. Whole Black Peppercorns , toasted

1/8 tsp. Whole Fennel Seeds , toasted

1/8 tsp. Whole Coriander Seeds , toasted

3 oz. Sockeye Salmon Filets , skin on

#### Directions:

1. Prepare smoker with soaked applewood chips.

2. Combine salt and toasted spices in coffee grinder and pulse 4-5 times, sprinkle spice mixture evenly over salmon and let stand for 10 minutes. Place salmon in smoker, cover and smoke for 6-8 minutes. Remove salmon, remove skin and gently flake into medium size pieces. Reserve refrigerated.

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### Crispy Fried Shallots

Prep Time: 5 Minutes

Cooking Time: 1 Minutes

Serves 1

#### Ingredients:

1 oz. All-Purpose Flour

1/8 tsp. Kosher Salt

1/8 tsp. Black Pepper , finely ground

1/4 each Whole Shallots , peeled and thinly sliced

#### Directions:

1. Pre-heat deep fryer to 350°F.

2. Combine flour, salt and pepper in mixing bowl. Gently toss sliced shallots in seasoned flour, shake off any excess flour and fry in a deep-fryer for 30-45 seconds or until crisp and golden brown. Drain on paper towels and reserve for assembly.