



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Bourbon Street Deli Wrap

Serves 6

Ingredients:

6 each 12" Tomato Basil Wraps (10250)
Creole Mustard-Mayo Mixture , see related recipe
Creola Olive Relish , see related recipe
12 slices Oven Roasted Deli Turkey
6 slices Deli Sliced Smoked Provolone Cheese
6 slices Deli Sliced Mortadella
12 slices Salami
6 oz. Shredded Iceberg Lettuce

Directions:

1. For one wrap: Heat a Mission® 12" Tomato Basil Wrap according to package instructions, and then lay flat on a work surface and spread 1 oz. (2 tbsp) over the entire wrap edge to edge, next spread 2 oz. (1/4 C) of olive relish over the top half of the wrap.
2. Lay 2 slices of turkey in the middle top half of the wrap followed by 1 slice of provolone, 1 slice of mortadella and 2 slices of salami. Top the stack of meat and cheese with 1 oz. (1/2 C) of shredded iceberg lettuce, fold the bottom half up and then fold in each side to form an open ended wrap.
3. Repeat for remaining wraps. Enjoy.

Creole Mustard - Mayo Spread

Serves 1

Ingredients:

1 1/3 oz. Mayonnaise
1/2 oz. Spicy Creole Mustard
1 dash Tabasco Original Hot Sauce

Directions:

1. Combine ingredients in a small mixing bowl and whisk to incorporate, reserve for assembly.
-



Recipes

MISSIONFOODSERVICE.COM

Creole Olive Relish

Serves 1

Ingredients:

- 1 oz. Kalamata Olive , pitted
- 1 oz. Pimento Stuffed Green Olive
- 1/3 each Garlic Cloves , smashed
- 1/6 each Roasted Red Bell Pepper , peeled and seeded
- 1 1/2 tsp. Italian Flat Leaf Parsley , minced
- 1 tsp. Extra Virgin Olive Oil

Directions:

1. Combine all ingredients in a food processor and pulse until pieces are small enough to spread. Reserve for assembly.