



## Recipes

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# Chopped Turkey & Grapes Wrap

Prep Time: 25 Minutes

Cooking Time: 120

Minutes

Serves 12

### Ingredients:

- 12 each 10" Hearty Grains Tortillas (33825)
- Chopped Roasted Turkey , see related recipe
- 12 oz. Mixed Greens , wash and drained
- Herbed Balsamic Vinaigrette , see related recipe
- 3 oz. Seedless Red Grapes , sliced in half
- 3 oz. Red Onions , thinly sliced
- 3 oz. Smoked Almonds
- 3 oz. Blue Cheese Crumbles

### Directions:

1. For one wrap; toss 1 oz. of mixed greens with .5 oz. balsamic vinaigrette, .5 oz. sliced grapes, .5 oz. red onions, .5 oz. smoked almonds and .5 oz. of bleu cheese crumbles.
2. Place onto the top middle of a Mission® 10" Hearty Grains Tortillas, top with 3.0 oz. of chopped reserved turkey and fold up the bottom third of the wrap, fold in both sides to form an open ended wrap.
3. Serve along with baked chips.



## Recipes

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### Chopped Roasted Turkey

Serves 1

#### Ingredients:

- 2 oz. vol. Olive Oil
- 6 each Whole Garlic Cloves , minced
- 2 Tbsp. Fresh Sage , minced
- 2 Tbsp. Fresh Thyme , minced
- 2 Tbsp. Fresh Rosemary , minced
- 1 Tbsp. Salt
- 2 tsp. Peppers
- 8 lbs. Raw Bone-In , Skin-On Turkey Breast

#### Directions:

1. Pre-heat a convection oven to 275°F. Combine first 8 ingredients in a small bowl; rub this paste under the skin over the turkey breast, reserve a small amount to rub on the outside of the skin too.
2. Place turkey breast onto a roasting rack on a sheet tray, roast for 1 ¾- 2 hours or until internal temperature reaches 165°. Remove and rest for 20 -25 minutes. Remove both breast portions and chop into smaller bite-size pieces. Allow to cool in refrigerator and set aside for assembly.

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### Balsamic Vinaigrette

Serves 1

#### Ingredients:

- 1.5 oz. Shallots , minced
- 2 oz. Dijon Mustard
- 1 oz. Honey
- 4 oz. vol. Balsamic Vinegar
- 1 Tbsp. Salt
- 1 tsp. Pepper
- 8 oz. vol. Extra Virgin Olive Oil
- 2 Tbsp. Fresh Tarragon , minced

#### Directions:

1. Add shallots, mustard, honey, balsamic, salt and pepper to a bowl, whisk to combine. Slowly add olive oil in slow steady stream while whisking until a thick vinaigrette forms, add tarragon and adjust seasoning if necessary. Reserve for assembly.