



Recipes

MISSIONFOODSERVICE.COM

Mediterranean Shrimp Pinwheels

Serves 3

Ingredients:

- 1 each 12" Heat Pressed Flour Tortilla (10430)
- 5 oz. Prepared Roasted Red Pepper Hummus
- 1 Tbsp. Fresh Minced Oregano
- 7 each Large Precooked Cocktail Shrimp , tail removed and cut into small pieces
- 2.5 oz. Prepared Olive-Artichoke Relish
- 1 oz. Crumbled Feta Cheese

Directions:

1. Lay the Mission® Flatbread on a work surface with the longest side facing you. Evenly spread hummus over entire Mission® Flatbread. Sprinkle with minced oregano; next add chopped shrimp, olive-artichoke relish and crumbled feta making sure to spread evenly from edge to edge, this will help with rolling and equal size pinwheels.
2. Begin at the bottom of the flatbread and roll tightly forward to form a cylinder. Slice into 12 equal pinwheel portions.