



Recipes

MISSIONFOODSERVICE.COM

Roasted Green Chile Caesar Pinwheels

Serves 3

Ingredients:

- 1 each 12" Heat Pressed Flour Tortilla (10430)
- 2.5 oz. Roasted Poblano Peppers , skin and seeds removed and chopped
- 8 oz. Prepared Caesar Dressing
- 4 oz. Romaine Lettuce , thinly sliced
- 1.5 oz. Radicchio Lettuce , thinly sliced
- 1/4 cup Hand Picked Fresh Cilantro Leaves
- 1.5 oz. Crumbled Cotija Cheese
- 2.5 oz. Roasted Corn Kernels
- 2 oz. Peppered Smoked Bacon , cooked and chopped

Directions:

1. Place roasted peppers and Caesar dressing into a food processor or blender and process until smooth. Reserve for assembly and additional pinwheels.
2. Toss a 1/4 cup of dressing with romaine, radicchio and cilantro and toss to combine. Next add remaining ingredients and toss again to combine. Lay the Mission® Flatbread on a work surface with the longest side facing you. Spread out evenly over entire Mission® Flatbread making sure to spread edge to edge, this will help with rolling and equal size pinwheels.
3. Begin at the bottom of the flatbread and roll tightly forward to form a cylinder. Slice into 12 equal pinwheel portions.