



## Recipes

MISSIONFOODSERVICE.COM

### East Coast Burrito

Serves 5

#### Ingredients:

- 5 each 12" Red Sundried Tomato Basil Wraps (18802)
- 7.5 oz. Heavy Mayonnaise
- 1 oz. Prepared Basil Pesto
- 10 each Sliced Deli Pepperoni
- 12.5 oz. Deli Rotisserie Chicken , hand shredded and held warm
- 5 each Deli Sliced Provolone Cheese
- 2.5 oz. Thinly Sliced Romaine Lettuce
- 2 oz. vol. Low-Fat Italian Vinaigrette
- 2.5 oz. Diced Fresh Red Tomatoes
- 2.5 oz. Sliced Pitted Kalamata Olives
- 1.5 oz. Sliced Pepperoncini
- 1.5 oz. Thinly Sliced Red Onions , half-moon slices

#### Directions:

1. Mix mayonnaise and pesto together in a small bowl and reserve for assembly.
2. Slightly warm a Mission® Wrap and spread 3 tablespoons of pesto mayo evenly over entire wrap. Place 2 slices of pepperoni in the middle, next place a ½ cup of warm chicken followed by one slice of provolone split in half over the chicken.
3. Toss a ¼ cup romaine with 1 teaspoon of Italian vinaigrette and place over the cheese, next add one tablespoon of each of the remaining veggies. Roll into a burrito and serve as is or alongside a portion of deli macaroni salad or other prepared salad.
4. Repeat for remaining wraps.