



## Recipes

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### French Dip Press

Serves 5

#### Ingredients:

5 each 12" Spinach Herb Wraps (10251)  
30 oz. Deli Sliced Medium Roast Beef (approx. 35 sliced)  
6 slices Deli Sliced Havarti Cheese  
1.25 tsp. Minced Fresh Rosemary  
7.5 oz. Caramelized Yellow Onions  
6 oz. Prepared Horseradish Sauce

#### Directions:

1. Directions for 1 French Dip Press: Pre-heat a sandwich or panini press. Fold 7 slices (6 oz.) of roast beef in half and shingle them on one half of Mission® Spinach Herb wrap. Split one slice of Havarti cheese in half and lay across covering the beef.
2. Sprinkle  $\frac{1}{4}$  teaspoon of minced rosemary over the cheese followed by  $\frac{1}{4}$  cup (1.5 oz.) of caramelized onions; spread out evenly. Drizzle approx. 1 oz. of horseradish sauce over the onions and fold over the wrap to form a half-moon.
3. Toast on the pre-heated press for 1- 1  $\frac{1}{2}$  minutes or until cheese is melted, remove and cut into halves or 4th's.
4. Serving suggestion: serve the French Dip Press with a side of au jus dipping sauce and roasted potatoes or any other of your deli's prepared salads.