



Recipes

MISSIONFOODSERVICE.COM

Black Forest Ham & Apple Wrap

Serves 5

Ingredients:

5 each 12" Heat Pressed Flour Tortillas (10430)
7.5 oz. Heavy Mayonnaise
1.5 oz. Whole Grain Mustard
1/4 tsp. Kosher Salt
1/4 tsp. Ground Black Pepper
1/2 tsp. Apple Cider Vinegar
10 each Whole Red Leaf Lettuce Leaves
5 each Deli Sliced Munster Cheese
1 each Granny Smith Apple , thinly sliced half-moon slices
10 each Thinly Sliced Red Onion Rings
12.6 oz. Deli Sliced Black Forest Hams

Directions:

1. Mix mayonnaise, mustard, salt, pepper and vinegar together in a small mixing bowl and reserve for assembly.
2. Slightly warm a Mission® Wrap and spread 3 tablespoons of mustard-mayo evenly over entire wrap. Next place 2 leaves of red lettuce on the top middle of the wrap. Top with one slice of Munster cheese, followed by 2 red onion rings and 6 slices of apple. Fold 5 slices of black forest ham and place over the apple slices, next fold up the bottom of the wrap, and then fold in sides to form an open ended wrap.
3. Repeat for remaining wraps