



Recipes

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Pinwheels

Serves 1

Ingredients:

- 1 each 12" x 14" Rectangular Flatbread (25399)
- 3 oz. Heavy Mayonnaise
- 1 each Avocado , peeled and pit removed
- 1 each Lime , juiced
- 1/2 tsp. Salt
- 1/4 tsp. Black Pepper
- 1/4 tsp. Granulated Garlic
- 1/4 tsp. Ground Cumin
- 1/2 tsp. Dried Cilantro
- 3.5 oz. Deli Sliced Mesquite Turkeys (approx. 6 slices)
- 1.5 oz. Finely Shredded Sharp Cheddar Cheese
- 2 oz. Garlic Pepper Crispy Onions

Directions:

1. Combine mayonnaise, avocado, lime juice, salt, pepper, garlic, cumin and cilantro in a bowl of a food processor and puree until completely smooth.
2. Lay the Mission® Flatbread on a work surface with the longest side facing you. Spread ¼ cup of the mayo mixture evenly over the entire Mission® Flatbread making sure to cover edge to edge. Lay the sliced turkey over the mayo mixture again covering edge to edge.
3. Evenly distribute the cheese and crispy onions over the sliced turkey. Begin at the bottom of the flatbread and roll tightly forward to form a cylinder. Slice into 12 equal pinwheel portions.