



Recipes

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Hummus & Olive Crostini

Prep Time: 18 Minutes

Cooking Time: 7 Minutes

Serves 12

Ingredients:

12 each 12" Garlic Herb Wraps (10252)

Extra-virgin Olive Oil , as needed

6 lbs. Hummus , commercially prepared

Olive & Roasted Pepper Tapenade , see related recipe

Directions:

1. Preheat convection oven to 325°F.

2. To Make Crostini: Cut each wrap into 5 equal strips, transfer strips to racks set over sheet pans, and brush top side of strips with olive oil. Bake for 5 to 7 minutes or until crisp and golden. Allow to cool completely and store in air tight container for service.

3. To Plate Each Appetizer Order: Place 5 crispy crostini strips on plate, spread evenly with 8 oz. prepared hummus and top evenly with ¼ cup olive & roasted pepper tapenade.



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Olive & Roasted Pepper Tapenade

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

- 1/8 cup Nicoise Olives , pitted
- 1/8 cup Green French Olives , pitted
- 1/8 cup Jarred Piquillo Pepper , drained
- 1/2 tsp. Capers , drained
- 1/8 each Clove Garlic
- 1/8 each Anchovy Fillet
- 1/4 tsp. Chopped Fresh Flat-Leaf Parsley Leaves
- 1/8 tsp. Chopped Fresh Basil Leaves
- 1/8 tsp. Chopped Fresh Thyme Leaves
- 1/8 tsp. Chopped Fresh Oregano Leaves
- 1/8 cup Extra-virgin Olive Oil

Directions:

1. Place all ingredients in bowl of food processor and pulse until finely chopped, but not pureed. Reserve refrigerated.