



Recipes

MISSIONFOODSERVICE.COM

Grilled Vegetable and Goat Cheese Wrap

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 10" Smart Hearty Grains™ Tortilla, warm (47088))
3 oz. Sun Dried Tomatoes , jarred in oil
2 Tbsp. Oil , from Sun Dried Tomatoes
12 oz. Chèvre
24 oz. Asparagus , grilled
48 oz. Portabella Mushrooms , sliced , grilled
24 oz. Eggplants , sliced , grilled
36 oz. Red Bell Peppers , halved , seeded , grilled
12 oz. Alfalfa Sprouts

Directions:

1. In a food processor, combine sun dried tomatoes, oil and Chèvre. Pulse until smooth. Reserve refrigerated.
2. To plate: Warm 1 Mission® 10" Hearty Grains™ Jalapeno Cheese Tortilla and spread center with 2 tbsp. sun dried tomato cheese spread, layer with 2 oz. grilled asparagus, 4 oz. grilled mushrooms, 2 oz. grilled eggplant, 3 oz. grilled red bell pepper, fold one end up, and roll like a burrito, leaving one end open. Serving suggestion: mix and match grilled vegetables seasonally!