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Greek Wrap with Fire Roasted Lamb

Prep Time: 20 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)

6 lbs. Lamb Chops

24 oz. Citrus Marinade , see related recipe

3 2/3 oz. Arugula

18 oz. Tomatoes , diced

3 2/3 oz. Red Onion , sliced

12 oz. Cucumbers , sliced into half-moons

12 oz. Lemon-Garlic Aioli , see related recipe

Directions:

1. In a sealed, plastic storage bag, marinate lamb overnight.

2. On a hot grill, over medium heat, cook the lamb to medium-rare and allow to rest for 10 minutes before thinly slicing.

3. To assemble one wrap, on each tortilla, layer 4 oz. of sliced lamb, 1-1/2 oz. diced tomatoes, 1 oz. cucumber, 1/3 oz. onions, and 1/3 oz. arugula. Top with 1 oz. lemon-garlic aioli. Fold in one end of the tortilla, and roll into a wrap. Serve immediately.



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Lemon-Garlic Aioli

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1 1/2 cups Mayonnaise
- 3 each Garlic Cloves
- 2 oz. Lemon Juice
- 1 tsp. Lemon Zest
- 1 Tbsp. Dijon Mustard
- Salt and Pepper to taste

Directions:

1. Combine all ingredients in a food processor and blend until well combined. Reserve refrigerated.

Citrus Marinade

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 3 oz. Grapefruit Juice , fresh
- 3 oz. Lemon Juice , fresh
- 1 1/2 cups Olive Oil
- 4 1/2 Tbsp. Garlic Puree
- 3 Tbsp. Thyme , fresh , chopped
- 3 Tbsp. Oregano , fresh , chopped
- 1 1/2 Tbsp. Salt
- 1 Tbsp. Pepper

Directions:

1. Whisk together all ingredients in a bowl. Reserve refrigerated.