



Spicy Harissa Hummus Pinwheels

Prep Time: 60 Minutes

Serves 12

Ingredients:

12 each 8" Smart Hearty Grains Tortilla (47087)
18 oz. Ras el Hanout Hummus, see related recipe
12 oz. Cucumbers , peeled, sliced on a mandolin
6 oz. Carrots , shredded
1 1/2 cups Green Harissa, see related recipe
Spiced Dukkah, see related recipe , as needed
Pickled Shallots, see related recipe , as needed

Directions:

1. On an 8" Mission® Hearty Grains™ Ultra Tortilla, spread 1 ½ oz. of the Ras el Hanout Hummus and layer with 1 oz. cucumber and ½ oz. carrot. Tightly roll the tortilla and slice into 6 pinwheels. Drizzle each pinwheel section with 1 tsp. Green Harissa, and garnish with Pickled Shallots and Spiced Dukkah.

Dukkah

Cooking Time: 5 Minutes

Serves 1

Ingredients:

1/8 cup Walnuts , chopped, toasted
1/8 tsp. Peppercorns , toasted, ground
1/4 tsp. Cumin Seed, toasted, ground
1/4 tsp. Coriander Seed, toasted, ground
1/8 tsp. Nutmeg , ground

Directions:

1. Combine all ingredients in a food processor and pulse until coarsely ground.



Recipes

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Ras el Hanout Hummus

Prep Time: 10 Minutes

Serves 1

Ingredients:

1/8 lb. Chickpeas , drained, rinsed

1/8 cup Olive Oil

1/4 tsp. Tahini

1/6 clove Garlic , peeled

1/4 tsp. plus 1 tsp. Ras el Hanout

1/4 tsp. Lemon Juice

Salt , to taste

Directions:

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



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Green Harissa

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1/8 cup Cilantro
- 1/8 cup Parsley
- 1/4 tsp. Cumin , ground
- 1/4 tsp. Coriander , ground
- 1/8 tsp. Cinnamon , ground
- 1/8 tsp. Smoked Paprika
- 1/8 tsp. Pepper
- 1/6 oz. Shallot , roughly chopped
- 1/6 each Jalapeño , seeded, stemmed
- 1/8 each Serrano Pepper , seeded, stemmed
- 1/6 oz. plus 1 tbsp. Lemon Juice
- 1/8 cup Olive Oil
- 1/4 clove Garlic , peeled
- Salt , to taste

Directions:

1. Combine all ingredients in a blender and blend until smooth. Reserve refrigerated.





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Pickled Shallots

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

1/8 cup Red Wine Vinegar

1/8 each Garlic , peeled

1/4 tsp. Salt

1/2 tsp. Sugar

1/4 tsp. Coriander Seed

1/8 tsp. Peppercorns

1/8 tsp. Mustard Seed

1/8 each Bay Leaf

Shallots , sliced, as needed

Directions:

1. Combine all ingredients except shallots in a sauce pan and bring to a boil, stirring to dissolve salt and sugar. Pour over shallots and allow to sit for at least 30 minutes before use. Reserve refrigerated.