



Recipes

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Smoked Paprika Charred Carrot Wrap

Prep Time: 25 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

12 each 8" Heat Pressed Flour Tortillas (10410)

Arugula , as needed

3 cups Savor Yogurt , see related recipe

3 lbs. Charred Carrots, sliced, see related recipe

3 lbs. Habanero Honey , see related recipe

Directions:

1. Place a three finger pinch of arugula onto one 8" Mission® Flour Tortilla.

2. Top tortilla with ¼ Savory Yogurt, ¼ lb. of Charred Carrots, and a light drizzle of the Habanero Honey.

3. Fold tortilla into a portable wrap.

Savory Yogurt

Prep Time: 5 Minutes

Serves 1

Ingredients:

1/4 cup Yogurt , plain

1/4 tsp. Cumin , ground

1/8 tsp. Onion Powder

1/8 tsp. Garlic Powder

Salt , to taste

Directions:

1. Combine the first four ingredients together and mix until uniform.

2. Season yogurt with salt to taste and hold cold for service.



Charred Carrot

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

- 1/8 cup plus 2 tbsp. Smoked Paprika
- 1/2 tsp. Fennel Seed, toasted, ground
- 1/8 tsp. Black Pepper
- 1/8 cup Cumin , ground
- 1/2 tsp. Mustard Powder
- 1/2 tsp. Salt
- 1/4 lb. Carrots , cut into 1/2" thick slices
- Olive Oil , as needed

Directions:

1. Combine the first six ingredients to make spice blend. Reserve.
2. Toss carrots in olive oil until coated and season with the spice blend.
3. Cook carrots on the grill until heavily charred and hold hot for service.

Habanero Honey

Prep Time: 5 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

- 1/8 cup Honey
- 1/8 each Habanero , seeded

Directions:

1. Combine the honey and pepper in a sauce pot on medium low heat and steep for 15 minutes.
2. Remove pepper and hold honey for service.

