



## Recipes

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## Veggie Wrap

Serves 1

### Ingredients:

- 4 Mission® 10" Spinach Herb Wraps (20119)
- 1.75 cups Green Cabbage , shredded
- 1.75 cups Red Cabbage , shredded
- 4 Green Onions , sliced
- 1 Hothouse Cucumber , cut into julienne
- 2 cups Sugar Snap Peas , blanched and thinly sliced
- 16 leaves Bibb Lettuce
- 4 cups cooked White Rice
- 2 Tbsp. Thai Sauce (see Related Recipe)

### Directions:

1. Toss together red and green cabbage, onions, cucumber and peas in a large bowl. Set aside.
2. Heat Mission® wrap according to package instructions. Place four leaves of lettuce on center of each wrap. Spread one cup of warm rice on top of lettuce. Divide cabbage mixture among wraps. Drizzle each wrap with one tablespoon of Thai Sauce. Fold in sides of tortillas, then fold forward to seal. Serve.

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## Thai Sauce

Serves 1

### Ingredients:

- 1 cup Beef Broth
- 1/4 cup +2 Tbsp. fresh Lime Juice
- 4 Tbsp. Sugar
- 2/3 cup Shallot , sliced
- 2/3 cup Green Onion , sliced
- 5 Serrano Chiles , minced
- 8 Mint Leaves, sliced
- 3 Tbsp. Sesame Oil
- 1 Tbsp. Ginger , minced
- 2 tsp. Salt

### Directions:

1. Place broth, lime juice, and sugar in a saucepan over medium heat. Bring to a boil and simmer for 2 minutes. Remove from heat. Add remaining ingredients and stir. Set aside.