



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Almond Pesto and Marinated Chickpea Protein Wrap

Serves 12

Ingredients:

- 12 each 10" Smart Hearty Grains™ Tortilla, warm (47088)
- 2 1/4 cups Almond Pesto, see related recipe
- 18 oz. Heirloom tri-colored Grape Tomatoes , sliced
- 9 oz. Red Onions , thin sliced
- 12 oz. Mozzarella pearls
- 6 cups Citrus Marinated Chickpeas , see related recipe
- 9 oz. Baby Spinach greens, washed

Directions:

1. To build wrap, spread one tortilla with 3 tbsp. of the almond pesto, and top with 1 ½ oz. grape tomatoes, ¼ cup red onion slices, ¾ oz. baby spinach greens, 1 oz. mozzarella pearls, and ½ cup of the Citrus Marinated Chickpeas.
2. Fold into a wrap and serve.

Citrus Marinated Chickpeas

Serves 1

Ingredients:

- 6 cups Chickpeas , rinsed, drained
- 6 Tbsp. Chives , chopped
- 1 Tbsp. Fresh Thyme , chopped
- 3 Tbsp. Fresh Tarragon , chopped
- 1/4 cup + 2 tbsp. Olive Oil
- 3 Tbsp. Rice Wine Vinegar
- 6 Oranges Orange Zest
- 3 Lemons Lemon Zest
- 1 Tbsp. Kosher Salt
- 1 Tbsp. Granulated Sugar

Directions:

1. Combine all ingredients and let marinate under refrigeration overnight.
 2. Reserve refrigerated until use.
-



Recipes

MISSIONFOODSERVICE.COM

Almond Pesto

Serves 1

Ingredients:

3 cups Basil pesto, prepared

1/2 cup Almond silvers, toasted

As needed Extra Virgin Olive Oil

Directions:

1. Combine ingredients into the bowl of a food processor and pulse until uniform.

*If pesto is too thick slowly drizzle in olive oil while processing until desired consistency is reached.

2. Store refrigerated until use.