



Recipes

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Tortilla Wrapped Duck Salad with Warm Goat Cheese

Serves 4

Ingredients:

8 Mission® 8" Heat Pressed Flour Tortillas (10410)
4 Tbsp. Butter
2 Tbsp. chopped Chives
1/2 tsp. Salt
8 oz. Soft Goat Cheese , cut into eight 1 oz. rounds
Raspberry Vinaigrette (see Related Recipe)
Roasted Duck Salad (see Related Recipe)

Directions:

1. Preheat oven to 350° F.
 2. Spray a baking sheet with nonstick cooking spray.
 3. In a small bowl, mix the butter, chives and salt. Place a 1 oz. round of the soft goat cheese in the middle of each Mission® Flour Tortilla. Drizzle with a small amount of the chive butter over cheese rounds. Fold each tortilla in half. Place tortillas onto prepared baking sheet. Bake just until the cheese is melted, about four minutes, keep warm
 4. Pour the Raspberry Vinaigrette dressing over the Roasted Duck Salad, tossing until thoroughly coated. Open warmed tortillas, evenly distribute duck salad mixture onto the melted goat cheese and re-fold the tortillas.
 5. Place two per plate and drizzle with remaining warm chive butter.
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Raspberry Vinaigrette

Serves 1

Ingredients:

1/2 cup Olive Oil
1/2 cup Raspberry Vinegar
1 Tbsp. Crème Fraîche or
Whipped Cream
1 Tbsp. Raspberries
1/2 tsp. Salt

Directions:

1. In a blender combine the raspberry vinaigrette ingredients, pulsing briefly about 20 seconds or until emulsified

Roasted Duck Salad

Serves 1

Ingredients:

3 lbs. Roasted Ducks Breast Meat, shredded
.5 cup Chopped, cooked Bacon
6 cups Mixed Baby Greens , torn into bite size pieces
2 cups Arugula , torn into bite size pieces
1 cup sliced, drained, canned Hearts of Palm
2 Tbsp. chopped, toasted Macadamia Nuts

Directions:

1. In a bowl, combine all ingredients and set aside.