



Recipes

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Pesto Shrimp & Cauliflower Rice Burrito

Prep Time: 26 Minutes

Cooking Time: 28 Minutes

Serves 12

Ingredients:

- 12 each 12" Tomato Basil Wraps (10250)
- 1 cup Basil Pesto , prepared
- 4 lbs. Large Shrimp 31/35, peeled and deveined
- As needed Olive Oil
- As needed Salt
- As needed Black Pepper
- 2 cups Onion , small diced
- 1/4 cup Garlic cloves, minced
- 48 oz. Riced Cauliflower
- 1 1/3 cups Vegetable Stock , prepared
- 12 cups Heirloom cherry tomatoes, halved, roasted with garlic and olive oil Hazelnuts
- 3 cups Pickled red onions, prepared

Directions:

1. Combine and toss shrimp and basil pesto, then marinate for up to 4 hours under refrigeration.
2. Remove shrimp from pesto, season with salt and pepper. Heat olive oil in large sauté pan, add pesto-marinated shrimp and sauté in batches for 2-3 minutes per side or until cooked through. Reserve warm.
3. In a separate large rondeau pan, heat olive oil, add onion and sauté 4-5 minutes or until translucent, add garlic and sauté 1 more minute. Add chopped cauliflower and vegetable stock, cook for 8 minutes or until just tender. Reserve warm.
4. To prepare single serving, place 1 warm wrap on work surface. Top center of wrap with 3/4 cup sautéed cauliflower rice and layer with 8 shrimp, 1/2 cup roasted tomatoes, and 1/4 cup pickled red onions. Roll into burrito and serve immediately.