

Recipes

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Mediterranean Chickpea Wrap

Prep Time: 15 Minutes

Serves 1

Ingredients:

1 each 12" Whole Wheat Tortilla (10254), steamed

3 oz. Whipped feta & lemon spread, see related recipe

1.5 oz. Kalamata Olive Tapenade

.8 oz. Baby kale leaves

 $\ensuremath{\text{4}}$ oz. Crushed and seasoned chickpeas, see related

recipe

1 oz. Parsley, red onion & lemon mixture

Directions:

- 1. Place your wrap on a work surface
- 2. Spread with the feta spread followed by the olive tapenade
- 3. Place the baby kale leaves and follow with the chickpea mixture
- 4. Finally, top with the parsley, red onion and lemon seasoning
- 5. Bring sides towards center and roll to close
- 6. Cut in half to serve

Seasoned Chickpeas

Serves 1

Ingredients:

1 lb. Chickpeas, canned, drained & crushed

2.5 oz. Golden Raisins, chopped

1 oz. Extra Virgin Olive Oil

.5 oz. Za'atar seasoning

Directions:

1. Mix together



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Feta Lemon Spread

Serves 1

Ingredients:

8 oz. Feta Cheese

8 oz. Mascarpone

1 oz. Lemon Juice

1 oz. Extra Virgin Olive Oil

.5 oz. Honey

Directions:

1. Food processor until smooth

Parsley, red onion, and lemon mixture

Serves 1

Ingredients:

2.5 oz. Red Onions , small, chopped

1.5 oz. Parsley, chopped

1.5 oz. Lemon Juice

.5 oz. Extra Virgin Olive Oil

.1 oz. Chili Flakes

.1 oz. Kosher Salt

Directions:

1. Mix together