



Recipes

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Chimichurri Steak & Grilled Veggie Wrap

Serves 1

Ingredients:

- 1 each Mission® 10" Smart Hearty Grains™ Tortilla, warm (47088))
- 2 Tbsp. Greek Yogurt
- 2 Tbsp. Chimichurri sauce
- 2 1/2 oz. Skirt steak, balsamic-marinated, grilled, sliced
- 1/2 oz. Red Pepper , grilled, julienned
- 1/2 oz. Red Onion , sliced
- 1 oz. Zucchini , grilled, diced
- 1 oz. Cremini mushrooms, grilled, diced
- 1/2 oz. Arugula greens

Directions:

1. Spread tortilla with Greek yogurt and chimichurri on one side.
2. Top with remaining ingredients and fold burrito style into a wrap.
3. Cut on a bias and serve.

Black Bean Hummus

Serves 1

Ingredients:

- 12 oz. Black Beans , drained and rinsed
- 2 oz. Olive Oil
- 1 tsp. Garlic , minced
- 1 1/2 Tbsp. Lime Juice
- 6 oz. Green Onions
- 1/8 tsp. Black Pepper
- 2 tsp. Fresh Cilantro

Directions:

1. Place all ingredients together in food processor.
 2. Pulse until almost smooth.
 3. Place in storage container.
 4. Label, date and refrigerate.
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Carrot, Fennel and Coconut Salad

Serves 1

Ingredients:

- 1 Tbsp. Coarse Grain Mustard
- 2 each Dried Chiles , chopped
- 2 Tbsp. Fresh Lemon Juice
- 1/2 Tbsp. Olive Oil
- 1 cup Plain Yogurt
- 2 cups Fresh Grated Carrots
- 1/2 cup Fresh Coconut , grated
- 1 1/2 cups Fresh Fennel , thinly sliced fronds included
- 3/4 cup Fresh Cilantro , chopped

Directions:

1. Whisk first five ingredients together in a mixing bowl.
2. Place vegetables in separate mixing bowl and fold in dressing until thoroughly combined.
3. Place in storage container. Label, date and refrigerate until ready for use.





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Chicken Bruschetta Wraps

Serves 1

Ingredients:

2 each 10" Variety Wraps (Garlic Herb, Sundried Tomato and Spinach Herb) 6 total
6 oz. vol. Pesto Cream Cheese , see related recipe
48 oz. vol. Baby Arugula
15 oz. wt. Rotisserie Chicken , chopped
12 oz. vol. Bruschetta Topping , see related recipe
12 slices Sliced Buffalo Mozzarella Cheese
Balsamic Glaze , prepared , to drizzle
Fresh Basil Leaves , to garnish
Cherry Tomatoes , to garnish

Directions:

1. Spread 1 oz. of pesto cream cheese evenly over each flavored wrap.
2. Place 8 oz. of Arugula in the center of each wrap.
3. Top each with 2½ oz. wt. rotisserie chicken, 2 oz. Bruschetta topping and 2 slices Buffalo Mozzarella cheese.
4. Drizzle with Balsamic Glaze.
5. Bring left and right sides together and tightly roll to close.
6. Cut wraps on in half.
7. Garnish with fresh Basil leaves and cherry tomatoes and serve.
8. Fills one medium platter.