



Recipes

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Curry Flurry Wraps

Serves 10

Ingredients:

1 Tbsp. Olive Oil
3/4 cup Yellow Onion
Curry Spice Blend (see Related Recipe)
1 cup Whipping Cream
2 Baby Red Potatoes , roughly chopped
2 Roma Tomatoes
2 cups Broccoli Florets
2 medium Carrots , peeled and sliced
1 cup Cauliflower Florets
10 Mission® 12" Garlic Herb Wraps (10252)
5 cups Basmati Rice , cooked

Directions:

1. Heat oil in a large skillet over medium heat. Add onion and cook until tender, about 5 minutes. Add spice blend and stir until fragrant, about 1 minute. Add cream and bring to a boil. Add potatoes and tomatoes. Cover and simmer until potatoes are almost fork tender, about 12 minutes. Add broccoli, carrots and cauliflower. Cover and simmer until tender, stirring occasionally, about 5 minutes. Season to taste with salt and pepper.

2. Divide rice among heated wraps. Top with curry vegetables. Fold in the sides of the wrap, then fold forward. Serve.

Curry Spice Blend

Serves 1

Ingredients:

3 tsp. Curry Powder
2 tsp. Ground Cumin
2 tsp. Turmeric
1/2 tsp. Thyme Leaves
3/4 tsp. Salt
1/4 tsp. Pepper

Directions:

1. Combine all ingredients.