



## Recipes

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### Chicken and Bleu Cheese Wrap

Serves 1

#### Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1 Lettuce Leaf
- 1/2 cup Skinless, Roasted Chicken , cooked and sliced
- 1 Tbsp. Bleu Cheese , crumbled
- 2 strips Bacon , crumbled
- 1 Tbsp. Tomato , chopped
- 2 Tbsp. Hothouse Cucumbers , diced
- 1 Tbsp. Dijon Vinaigrette (see Related Recipes)
- 2 tsp. Candied Pecans (see Side Dishes) , chopped

#### Directions:

1. Heat wrap.
2. Place lettuce leaf on center of wrap. Top with chicken.
3. Layer with bleu cheese, bacon, tomato, cucumber, dijon vinaigrette and candied pecans.
4. Wrap, enclosing all ingredients; fold in sides, then roll from bottom up.

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### Dijon Vinaigrette

Serves 1

#### Ingredients:

- 3 Tbsp. Balsamic Vinegar
- 2 Tbsp. Sherry Vinegar
- 2 Shallots , minced
- 1 Tbsp. fresh Garlic , minced
- 1 Tbsp. Dijon Mustard
- 1/2 cup Olive Oil
- 1 Tbsp. Mixed Herbs (basil, thyme, marjoram)

#### Directions:

1. Combine the vinegars, shallots, garlic and mustard in a bowl.
2. Slowly whisk in the oil. Continue to whisk until emulsified.