



Recipes

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El Fez Chicken Wrap

Serves 1

Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 2.25 oz. (½ cup) Prepared Couscous
- 0.75 oz. (1½ Tbsp.) Mediterranean Dressing (see Related Recipe)
- 1.0 oz. (¼ cup) Cucumber Slices
- 0.75 oz. (3 Tbsp.) Sliced Red Bell Pepper
- 0.25 oz. (1 Tbsp.) Toasted Slivered Almond
- 0.25 oz. (1 Tbsp.) Currant
- 2 oz. (1/3 cup) Red Pepper Chicken (see Related Recipe)

Directions:

1. Heat Mission® Garlic Herb Wrap until warm and pliable. Lay the wrap on a flat work surface.
 2. In a small bowl, toss the prepared couscous together with the Mediterranean Dressing and spread the mixture across the center of the wrap.
 3. Arrange the cucumber and red pepper over the bed of couscous. Sprinkle with almonds and currants. Top with the Red Pepper Chicken.
 4. Fold the wrap, cut and serve.
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Mediterranean Dressing

Serves 1

Ingredients:

3.25 oz. (½ cup) Extra Virgin Olive Oil
0.2 oz. (1 Tbsp.) Minced Garlic
4 oz. (½ cup) White Wine Vinegar
1 oz. (2 Tbsp.) Lemon Juice
1 1/2 Tbsp. Fresh Oregano , minced
1/2 tsp. Salt
1/4 tsp. Black Pepper
1/4 tsp. Ground Cinnamon
2 oz. (¼ cup) Crumbled Feta Cheese

Directions:

1. In a small skillet, heat the olive oil and quickly sauté the garlic until it is lightly golden. Remove from the heat and transfer to a non-reactive bowl.
2. Add the vinegar, lemon juice, oregano, salt, pepper and cinnamon. Whisk together to emulsify.
3. Stir in the crumbled Feta cheese. Keep refrigerated.
4. Yields enough for 10 wraps.

Red Pepper Chicken

Serves 1

Ingredients:

(Makes enough for 10 wraps)
2.5 oz. (6 Tbs) Prepared Red Pepper Paste*
0.6 oz. (3 Tbs) Crushed Garlic
0.5 oz. (3 Tbs) Sumac
8.0 oz. (1 cup) Chicken Broth
1 1/2 lbs. Chicken Breast cooked and sliced

* Available in Middle Eastern markets

Directions:

1. In a large skillet, combine the pepper paste, garlic, sumac and chicken broth. Stir the mixture until smooth and bring to a boil. Reduce the heat, add the sliced chicken and simmer for 5 minutes.