



Recipes

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Napa Merlot Pinwheel

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1/2 cup Shredded Fontina Cheese
- 1/3 cup Marinated Sirloin Strips (see Related Recipe)
- 2 Tbsp. Cambozola Cheese , crumbled
- 1/2 oz. Whole Green Onion , grilled
- 1 tsp. Melted Butter
- 1 Tbsp. Merlot Glaze (see Related Recipe)

Directions:

1. Lay the Mission® Reduced Carb Flour Tortilla on a flat work surface. Spread the shredded Fontina Cheese across the wrap. Top with the cooked sirloin strips, Cambozola crumbles and grilled green onions.
2. Roll the wrap loosely in a pinwheel fashion with the ends opened. Brush the pinwheel with the melted butter and grill or broil each side until golden and cheese has melted.
3. Cut the pinwheel, plate and drizzle with the Merlot Glaze.

Marinated Sirloin Strips

Serves 1

Ingredients:

- 3 1/5 oz. Top Sirloin Steaks Strips
- 1/5 oz. (1/4 cup) Olive Oil
- 7/8 tsp. (1/4 oz.) Minced Fresh Thyme
- 7/8 tsp. (1/4) Minced Fresh Oregano
- 7/8 tsp. (1/2 oz.) Minced Garlic
- 1/3 tsp. Black Pepper
- 1/5 tsp. Salt

Directions:

1. Combine the Sirloin strips with the remaining ingredients. Let marinate for a minimum of two hours.
 2. Grill or broil the strips until cooked through.
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Merlot Glaze

Serves 1

Ingredients:

(Makes enough for 10 wraps)

10 oz. (1 medium) Brown Onions coarsely chopped

6 oz. (1 medium) Granny Smith Apples coarsely chopped

0.5 oz. (2 cloves) Garlic

1 oz. (2 Tbs) Canola Oil

25 oz. (750 ml bottle) Merlot Wine

16 oz. (2 cups) Port Wine

8 oz. (1 cup) Chicken Stock

Directions:

1. In a saucepan over medium-low heat, sauté the onion, apple and garlic in the oil until well caramelized, about 20 minutes.
2. Add the Merlot and Port and simmer over medium heat for 2 hours.
3. Strain the reduced wine into a small saucepan and add the chicken stock. Continue to simmer over medium heat for another hour or until reduced to a thick, glaze consistency.