



## Recipes

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# Peppy Potato Salad Wrap

Serves 1

### Ingredients:

- 1 Mission® 12" Chipotle Chile Wrap (10253)
- 3 leaves Red Lettuce
- 1 1/2 cups Peppy Potato Salad (see Related Recipe)

### Directions:

1. Heat Mission® Chipotle Chile Wrap until warm and pliable.
  2. Layer with the lettuce leaves. Spread Peppy Potato Salad on top of lettuce.
  3. Fold in the sides of the wrap, then fold forward to seal. Serve.
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### Peppy Potato Salad

Serves 1

#### Ingredients:

1/2 cup Red Rose Potatoes  
1/4 cup Green Beans  
1/8 cup Roasted Corn Kernels  
1/4 cup Ham , 1/2" dice  
1/8 cup Grape Tomatoes , halved  
1/8 cup Mayonnaise  
1/4 tsp. Chipotle Chile in Adobo, minced  
3/4 tsp. Kosher Salt  
1/8 cup Olive Oil  
1 1/2 tsp. Lemon Juice  
1/4 tsp. Ground Cumin  
1/8 tsp. Black Pepper  
3/4 tsp. Chopped Chives

#### Directions:

1. Place potatoes in a large heavy pot. Cover with salted water and bring to a boil. Simmer potatoes until tender and easily pierced with a fork. Remove from heat, discard hot water and cool the potatoes under cold water. When potatoes are cool, cut into 1/2" chunks and place in a large mixing bowl.
2. Trim the green beans and cut them into 1" pieces. Blanch the beans in boiling water for 1 1/2 minutes and then immediately cool in an ice bath. Drain the beans and add to the bowl along with the potatoes.
3. Add the corn kernels, ham chunks and tomatoes to the bowl.
4. In a separate bowl, blend together the remaining ingredients. Pour the mixture over the potatoes and gently toss until thoroughly mixed.