



Recipes

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Summer Berry Salad Wrap

Serves 1

Ingredients:

1 each Mission® 12" Garlic Herb Wrap (10252)
1.5 oz. (1½ cups) Salad Greens
2 oz. (1/3 cup) Grilled Lemon Herb Chicken Breast
, sliced (see Related Recipe)
1 oz. (¼ cup) Blackberries , halved
1 oz. (¼ cup) Strawberries , sliced
1 Tbsp. Glazed Walnuts , chopped
1 Tbsp. Goat Cheese
2 Tbsp. Rosemary Shallot Dressing (see Related
Recipe)

Directions:

1. Heat Garlic Herb Wrap until warm and pliable. Layer with ingredients in order listed. Fold in sides of the wrap, then fold forward to seal.

Grilled Lemon Herb Chicken

Serves 1

Ingredients:

1/6 oz. (1/4 cup) Lemon Juice
1/8 tsp. Kosher Salt
1/8 tsp. Black Pepper
1/8 tsp. Fresh, minced Thyme
1/8 tsp. Fresh, minced Rosemary
1/2 tsp. Brown Sugar
2 1/3 oz. (4) Chicken Breast Filets

Directions:

1. Combine the first 6 ingredients in a bowl to make the marinade. Place chicken breasts in marinade and allow to marinate for 2 hours or up to overnight.

2. Cook chicken until juices run clear when pierced. Allow to cool and slice.



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Rosemary Shallot Dressing

Serves 1

Ingredients:

1/8 oz. (2 Tbs.) Minced Shallots
1/5 oz. (2 tsp.) Minced Ginger
1/5 oz. (1/4 cup) Raspberry Vinegar
1/6 oz. (1/4 cup) Olive Oil
1/8 tsp. Kosher Salt
1/8 tsp. Minced Rosemary
1/8 tsp. Black Pepper

Directions:

1. Combine all ingredients in a mixing bowl. Refrigerate.