



## Recipes

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## Mediterranean Picnic Wrap

Serves 1

### Ingredients:

1 Mission® 12" Heat Pressed Flour Tortilla (10430)  
3 Tbsp. Prepared Hummus  
1 slice Cooked Bacon  
4 slices Avocados  
2 leaves Green Leaf Lettuce  
1/4 cup Grape Tomatoes , halved  
2 Tbsp. Moroccan Lemon Dressing (see Related Recipe)

### Directions:

1. Heat Mission® flour tortilla until warm and pliable.
2. Fill with ingredients in order listed above. Fold in sides of wrap, then fold forward to seal.

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## Moroccan Lemon Dressing

Serves 1

### Ingredients:

1/2 oz. (3/4 cup) Fresh Lemon Juice  
1/3 oz. (2/3 cup) Argan Oil\*  
1/8 tsp. Salt  
1/8 tsp. Black Pepper  
\* Argan Oil is a rich Moroccan oil made from the argan nut. A high quality olive oil may be substituted.

### Directions:

1. Whisk all ingredients in a small mixing bowl.  
Refrigerate.