



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.

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.