



Recipes

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Grilled Lamb and Orzo Wraps

Serves 1

Ingredients:

- 1 Mission 12" Garlic Herb Wrap (10252)
- 3 leaves Green or Romaine Lettuce
- 6 oz. (1 cup) Feta Orzo (see Related Recipe)
- 3 oz. Grilled Garlic Lamb (see Related Recipe)

Directions:

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

Feta Orzo

Serves 1

Ingredients:

- 1 1/3 oz. Orzo Pasta cooked to al dente (yields 65 oz.)
- 1/2 oz. (1 3/4 cup) Chopped Cucumber
- 2/5 oz. (1 cup) Chopped Red Bell Pepper
- 2/5 oz. (1 cup) Chopped Kalamata Olive
- 2/5 oz. (3/4 cup) Feta Cheese in Oil
- 2/5 oz. (1 cup) Chopped Red Onion
- 1/2 tsp. Minced Oregano
- 1/2 tsp. Capers
- 1/2 tsp. Minced Parsley
- 1/4 tsp. Black Pepper
- 1/8 tsp. Kosher Salt

Directions:

1. Cool the pasta and place in a large bowl or half pan. Toss with remaining ingredients. Keep refrigerated.



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Grilled Garlic Lamb

Serves 1

Ingredients:

3 tsp. Cumin
0.75 oz. (3 Tbs.) Minced Garlic
0.75 oz. (3 Tbs.) Minced Ginger
1 1/2 tsp. Red Pepper Flakes
1 1/2 tsp. Paprika
3/4 tsp. Clove
1 1/2 tsp. Kosher Salt
1 1/2 tsp. Fresh, Minced Mint
1 oz. (3 Tbs.) Olive Oil
36 oz. Boneless Lamb Chops

Directions:

1. Toast cumin in a skillet over high heat. Toast until just aromatic and transfer to a bowl. Place remaining ingredients except for the lamb in bowl and combine. Rub this mixture over the lamb.
2. Place desired amount on a prepared grill and grill for 6 minutes per side for medium doneness. Slice into thick strips.