



Recipes

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Lamb & Dates Tortilla Calzone

Serves 1

Ingredients:

1 Mission® 12" Smart Hearty Grains™ Tortillas, warm (47025))

5 oz. Aromatic Braised Lamb with Dates (see Related Recipe)

1/2 cup Arugula

2 Tbsp. Plain Yogurt

Directions:

1. Place lamb and Arugula on one half of the tortilla. Fold in half, then fold in half once more to form a pocket. Top with yogurt. Serve.

Note: Tortilla may be heated or served at room temperature.



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Aromatic Braised Lamb with Dates

Serves 1

Ingredients:

1/6 oz. (6 Tbsp.) Olive Oil
1/6 tsp. Ground Cumin
1/6 tsp. Cinnamon
1/8 tsp. Ground Coriander
1/8 tsp. Ground Cloves
1/8 oz. (3 Tbsp.) Fresh, minced Ginger
1/8 oz. (3 Tbsp.) Minced Garlic
4/5 oz. (1 1/2 cups) Chopped Onion
4/5 oz. (1 1/2 cups) Chopped Yellow Bell Peppers
4/5 oz. (1 1/2 cups) Chopped Red Bell Peppers
4 4/5 oz. Ground Lamb
7/8 oz. (1 1/2 cups) Chopped Dates
1/8 tsp. Salt

Directions:

1. In a large pan, heat oil over medium heat. Add cumin, cinnamon, coriander and cloves. Saute until aromatic, about 30 seconds. Add ginger, garlic, onions, and peppers and sauté until softened, about 4 minutes. Add the lamb and crumble while cooking throughout. Add the remaining dates and continues cooking, about 15 minutes. Season with salt.

Note: May be used as a filling for tacos and wraps.