



## Recipes

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### Barcelona Rice Salad Wrap

Serves 1

#### Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 2 leaves Red Leaf Lettuce
- 2 cups Barcelona Rice Salad (see Related Recipe)

#### Directions:

1. Heat the Mission® Garlic Herb Tortilla until warm and pliable. Line the center with lettuce leaves. Top with rice salad and fold in one end of the tortilla. Fold in sides leaving the lettuce leaves exposed.

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### Barcelona Rice Salad

Serves 1

#### Ingredients:

- 32 oz. (4 cups) Water
- 1 tsp. Salt
- 3 tsp. Tomato Paste
- 14 oz. (2 cups) Long Grain Rice
- 2 oz. (1/3 cup) Olive Oil
- 6 oz. (1½ cups) Chopped Green Bell Peppers
- 4 oz. (1 1/3 cups) Chopped Red Bell Peppers
- 3 oz. (½ cup) Chopped Piquillo Peppers
- 2.5 oz. (1 cup) Sliced Green Onions
- 1.5 oz. (4 Tbsp.) Sherry Vinegar
- 3 Tbsp. (3 cloves) Minced Garlic
- 18 oz. (2 cups) Boiled or Grilled Large Shrimp , shelled and de-veined
- Salt and Pepper to taste

#### Directions:

1. Bring water and salt to a boil in a large saucepan. Add tomato paste, rice, and 1 tablespoon oil. Bring to a boil, then lower to a simmer. Cover and allow to cook for 20 minutes or until all liquid is absorbed. Transfer to a large bowl and refrigerate to cool.
2. Combine the peppers and onions with the cooled rice.
3. Whisk remaining olive oil, vinegar and garlic. Drizzle over the rice mixture and toss with the shrimp. Season to taste with salt and pepper.