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Salmon Salad Wrap

Serves 1

Ingredients:

13 oz. Salmon Filets , cut into two slices
1 cup Butter Lettuce , torn
1/3 cup Sliced Cucumber
2 Tbsp. Chopped Roma Tomatoes
2 spears Asparagus , sliced and blanched
2 Tbsp. Sliced Hearts of Palm
1 Tbsp. Chopped Red Onion
3 Tbsp. Tangy Feta Vinaigrette (see Related Recipe)
1 Mission® 12" Spinach Herb Wrap (10251)

Directions:

1. Sprinkle salmon with salt and pepper and grill each side about five minutes.

2. In a bowl, toss lettuce, cucumber, tomatoes, asparagus, hearts of palm and red onion and vinaigrette.

3. Heat wrap until warm and pliable. Fill with greens and salmon. Fold in sides of the wrap, then fold forward to seal.

Tangy Feta Vinaigrette

Serves 1

Ingredients:

1/6 oz. (1/3 cup) Crumbled Feta Cheese
1/8 oz. (1 Tbsp.) Minced Garlic
1/8 oz. (1 Tbsp.) Minced Shallots
1/8 oz. Lemon Juice
1/8 oz. (1 Tbsp.) Rice Wine Vinegar
3/8 tsp. Fresh Minced Oregano
1/8 oz. (½ tsp.) Sliced Mint
3/5 oz. (1 cup) Olive Oil
1/8 tsp. Salt
1/8 tsp. Freshly Ground Black Pepper

Directions:

1. Combine half the amount of feta cheese, garlic, shallots, lemon juice, vinegar, oregano and mint in a processor.

2. Remove from processor, whisk in olive oil and remaining feta. Season with salt and pepper.