



## Recipes

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### Shrimp and Grilled Vegetable Wrap

Serves 1

#### Ingredients:

- 1.5 oz. (1½ cups) Spring Mix
- 6.75 oz. (1 1/3 cups) Grilled Zucchini Medley (see Related Recipe)
- 4.5 oz. (1¼ cups) Grilled Shrimp
- 3 Tbsp. Red Wine Vinaigrette
- 1 Mission® 12" Garlic Herb Wrap (10252)
- 2 Tbsp. Crumbled Black Pepper Feta Cheese

#### Directions:

1. In a bowl, toss the spring mix, zucchini medley, shrimp and vinaigrette.
2. Heat wrap until warm and pliable. Place ingredients in center of wrap. Top with feta cheese and fold in sides of wrap, then fold forward to seal.

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### Grilled Zucchini Medley

Serves 1

#### Ingredients:

- 2 2/3 oz. (10 cups) Sliced Zucchini
- 2 oz. (8 cups) Sliced Yellow Squash
- 4/5 stalks Asparagus
- 1/6 oz. (3 Tbsp.) Minced Garlic
- Salt and Pepper to taste
- Olive Oil

#### Directions:

1. Toss all ingredients and allow to marinate for two hours.
2. Grill desired amount of vegetables over a high flame until tender and grill marks appear, about six minutes.