



Grilled Corn & Potato Wrap

Serves 1

Ingredients:

- 1 ear Corn , shucked
- Butter
- 1 Mission® 12" Garlic Herb Wrap (10252)
- 2 leaves Butter Lettuce
- 1 1/4 cups Grape Tomatoes halves
- 4 slices Avocados
- 3/4 cup Grilled Potatoes (see Related Recipe)
- 2 Tbsp. Champagne Vinaigrette (see Related Recipe)

Directions:

1. Rub corn cob with butter. Place on grill and grill until tender and slightly blackened. Cut kernels off cob when cool enough to handle.
2. Heat the Mission® Garlic Herb Wrap until warm and pliable. Place lettuce leaves in center of wrap, then top with corn, tomato, avocado and Grilled Potatoes. Drizzle with Champagne Vinaigrette. Fold in sides, then fold forward to seal.

Grilled Potatoes

Serves 1

Ingredients:

- 4 oz. Fingerling Potatoes , cut into wedges (Yukon Gold may be substituted for Fingerling Potatoes)
- Salt
- Pepper
- Olive Oil

Directions:

1. Place potatoes in a large stock pot and fill with water. Bring to a boil and allow the potatoes to cook until just fork tender. Do not allow the potatoes to overcook as they need to be somewhat firm to grill.
 2. Drain potatoes and set aside to cool. Toss with salt, pepper and oil. Place potatoes on a hot grill and grill until slightly blackened.
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Recipes

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Champagne Vinaigrette

Serves 1

Ingredients:

- 1/3 oz. (½ cup) Champagne Vinaigrette
- 1/6 oz. (1/3 cup) Dijon Mustard
- 1/6 oz. (1/3 cup) Minced Shallots
- 1/8 oz. (¼ cup) Lemon Juice
- 1/4 tsp. Minced Thyme
- 1/5 tsp. Minced Rosemary
- 1/8 tsp. Salt
- 1 oz. (1½ cups) Olive Oil

Directions:

1. Whisk all ingredients (except oil) in a mixing bowl. Slowly whisk in the olive oil. Set aside and refrigerate until ready to use.