



Garden Pistachio Wrap

Prep time: Cook Time: Servings:

Combo/Fusion,Appetizers/Sides/Snacks,Better For You,Breakfast/Brunch,Entrees,Flour Tortillas,Casual Dining,Catering,Fine Dining,FSR/QSR,Plant-Based Preferences,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 12" Pressed Whole Wheat Tortilla	10254		1 each
Portabella Mushroom			1
Pistachio Butter			.5 oz.
Watercress			2 oz.
Fresh Spinach			8 oz.
Asparagus Tips		blanched	2 oz.

Instructions

1. Preheat grill on high and heat Mission® Whole Wheat Tortilla 5–6 seconds per side.
2. Baste mushroom with Pistachio Butter and grill on charbroiler two minutes per side.
3. Cut wrap in half and heat on grill 30 seconds per side.
4. Slice mushroom, then place on heated tortilla. Top with watercress, spinach and asparagus.
5. Fold ends toward the middle and overlap to form a pocket shape enclosing ingredients.
6. Cut in half again and serve.



Pistachio Butter

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Butter		softened	16 oz.
Pistachios		crushed	5 oz.
Coarse Ground Black Pepper			2 Tbsp.
Thyme		chopped	.5 oz.
Kosher Salt			2 Tbsp.
Lemon Zest			1 oz.

Instructions

1. Place all ingredients in food processor. Pulse until combined.

