



Greek Wrap with Fire Roasted Lamb

Prep time: 20 Cook Time: 15 Servings: 12

Mediterranean, Better For You, Entrees, Flour Tortillas, Casual Dining, FSR/QSR

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Lamb Chops			6 Lbs.
Citrus Marinade (for Greek Wrap with Fire Roasted Lamb)		see related recipe	24 Oz.
Arugula			3 2/3 Oz.
Tomatoes		diced	18 Oz.
Red Onion		sliced	3 2/3 Oz.
Cucumbers		sliced into half-moons	12 Oz.
Lemon-Garlic Aioli		see related recipe	12 Oz.

Instructions

1. In a sealed, plastic storage bag, marinate lamb overnight.
2. On a hot grill, over medium heat, cook the lamb to medium-rare and allow to rest for 10 minutes before thinly slicing.
3. To assemble one wrap, on each tortilla, layer 4 oz. of sliced lamb, 1-1/2 oz. diced tomatoes, 1 oz. cucumber, 1/3 oz. onions, and 1/3 oz. arugula. Top with 1 oz. lemon-garlic aioli. Fold in one end of the tortilla and roll into a wrap. Serve immediately.



Citrus Marinade (for Greek Wrap with Fire Roasted Lamb)

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Grapefruit Juice		fresh	3 Oz.
Garlic		Puree	4 1/2 Tbsp.
Lemon Juice		fresh	3 Oz.
Olive Oil			1 1/2 cup
Thyme		fresh chopped	3 Tbsp.
Oregano		fresh chopped	3 Tbsp.
Salt			1 1/2 Tbsp.
Pepper			1 Tbsp.

Instructions

1. Whisk together all ingredients in a bowl. Reserve refrigerated.



Lemon-Garlic Aioli

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			1 1/2 cup
Garlic Cloves			3 Each
Lemon Juice			2 Oz.
Lemon Zest			1 tsp.
Dijon Mustard			1 Tbsp.
salt			To Taste
pepper			To Taste

Instructions

1. Combine all ingredients in a food processor and blend until well combined. Reserve refrigerated.

