



Smoked Paprika Charred Carrot Snack Wrap

Prep time: 25 Cook Time: 15 Servings: 12

Combo/Fusion,Entrees,Better For You,Flour Tortillas,Casual Dining,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Heat Pressed Flour Tortillas	10410		12 Each
Arugula			As Needed
Savory Yogurt			3 cup
Charred Carrot			3 Lbs.
Habanero Honey			3 Lbs.

Instructions

1. Place a three finger pinch of arugula onto one 8" Mission® Flour Tortilla.
2. Top tortilla with ¼ Savory Yogurt, ¼ lb. of Charred Carrots, and a light drizzle of the Habanero Honey.
3. Fold tortilla into a portable wrap.



Savory Yogurt

Prep time: 5 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Plain Yogurt			3 cup
Ground Cumin			1 Tbsp.
Onion Powder			1 1/2 tsp.
Garlic Powder			1 1/2 tsp.
Salt			To Taste

Instructions

1. Combine the first four ingredients together and mix until uniform.
2. Season yogurt with salt to taste and hold cold for service.



Charred Carrot

Prep time: 15 Cook Time: 10 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Smoked Paprika			1/4 cup
Smoked Paprika			2 Tbsp.
Fennel Seed		toasted & ground	2 Tbsp.
Black Pepper			1 tsp.
Ground Cumin			1/4 cup
Mustard Powder			2 Tbsp.
Salt			2 Tbsp.
Carrots		cut into 1/2" thick slices	3 Lbs.
Olive Oil			As Needed

Instructions

1. Combine the first six ingredients to make spice blend. Reserve.
2. Toss carrots in olive oil until coated and season with the spice blend.
3. Cook carrots on the grill until heavily charred and hold hot for service.



Habanero Honey

Prep time: 5 Cook Time: 15 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Honey			1 cup
Habaneros		seeded	1 Each

Instructions

- 1. Combine the honey and pepper in a sauce pot on medium low heat and steep for 15 minutes.
- 2. Remove pepper and hold honey for service.

