



Smoky Middle Eastern Lamb Shoulder Wrap

Prep time: Cook Time: 240 Servings: 12

Entrees,Flour Tortillas,Casual Dining,Catering

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Heat Pressed Flour Tortillas	10410		12 Each
Carrots		peeled & cut into 1/2" strips	12 Oz.
Olive Oil			As Needed
Pepper			As Needed
Smoked Salt			As Needed
Pulled Curried Lamb Shoulder			2 1/4 Lbs.
Smoked Labneh			12 Oz.
Picked Shallots			3/4 cup



Instructions

1. Dress carrots with olive oil, smoked salt, and pepper. Grill on a preheated grill until very charred all over. Hold hot for service.
2. To create one wrap, spread 1 oz. Smoked Labneh on a 8" Mission® Flour Tortilla and top with 3 oz. Pulled Curried Lamb Shoulder, 1 oz. charred carrots, and 1 tbsp. Pickled Shallots. Roll up, leaving one end open.

