



## Bourbon Street Deli Wrap

Prep time: Cook Time: Servings: 6

Regional North American,Entrees,Appetizers/Sides/Snacks,Wraps,FSR/QSR,Catering,Casual Dining,Grab & Go,Snacks & Shareables

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Tomato Basil Wrap	10250		6 each
Creole Mustard - Mayo Spread			
Creole Olive Relish			
Deli Turkey		oven roasted	12 slice
Smoked Provolone Cheese			6 slice
Mortadella			6 slice
Salami			12 slice
Iceberg Lettuce		shredded	6 oz.



## Instructions

1. For one wrap: Heat a Mission® 12" Tomato Basil Wrap according to package instructions, and then lay flat on a work surface and spread 1 oz. ( 2 tbsp) over the entire wrap edge to edge, next spread 2 oz. (1/4 C) of olive relish over the top half of the wrap.
2. Lay 2 slices of turkey in the middle top half of the wrap followed by 1 slice of provolone, 1 slice of mortadella and 2 slices of salami. Top the stack of meat and cheese with 1 oz. (1/2 C) of shredded iceberg lettuce, fold the bottom half up and then fold in each side to form an open ended wrap.
3. Repeat for remaining wraps. Enjoy.



# Creole Mustard - Mayo Spread

Prep time: Cook Time: Servings: 6

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			8 oz.
Spicy Creole Mustard			3 oz.
Tabasco Original Hot Sauce			6 dash

## Instructions

- 1. Combine ingredients in a small mixing bowl and whisk to incorporate, reserve for assembly.



# Creole Olive Relish

Prep time: Cook Time: Servings: 6

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Kalamata Olive		pitted	6 oz.
Pimento Stuffed Green Olive			6 oz.
Garlic Cloves Smashed			2 each
Roasted Red Bell Pepper		peeled and seeded	1 each
Italian Flat Leaf Parsley		minced	3 Tbsp.
Extra Virgin Olive Oil			2 Tbsp.

## Instructions

1. Combine all ingredients in a food processor and pulse until pieces are small enough to spread. Reserve for assembly.

