



Spicy Avocado Wedge

Prep time: Cook Time: Servings: 1

Regional North American,Entrees,Breakfast/Brunch,Appetizers/Sides/Snacks,Better For You,Wraps,Catering,Casual Dining,FSR/QSR,Snacks & Shareables,Breakfast All Day,Modern Mexican,Spice It Up,Grab & Go

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 12" Jalapeno Cheese Wrap	10256	warmed	1/2 Each
Avocados		fresh, smashed	1 Tbsp.
Salsa		chunky	1 Tbsp.
Bacon Bits			1 Tbsp.
lettuce leaves			As Needed
Alfalfa Sprouts			1/4 cup
Garden Tomatoes			4 Slices
Fat Free Cheddar Cheese		shredded	2 Tbsp.



Instructions

1. Cut Mission® 12" Jalapeno Cheese Wrap in half.
2. Warm half of the wrap for serving.
3. Smear avocado and salsa evenly across warm wrap half.
4. Top with a sprinkling of bacon bits.
5. Lay lettuce across wrap. Top with sprouts.
6. Lay tomato slices over sprouts and top with cheese.
7. Tri-fold the tortilla by folding right side into the middle, then the left side over that. Serve.

