



Polenta and Prosciutto Wraps

Prep time: 15 Cook Time: 25 Servings: 12

Combo/Fusion, Italian, Entrees, Mazina Tortillas, FSR/QSR, Catering, Casual Dining, Fine Dining, Grab & Go

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 8" Mazina Tortilla	08043		12 Each
Mushroom Polenta			2 1/2 Lbs.
Prosciutto, cooked crisp			6 Oz.
Mozzarella, shredded			12 Oz.
Marinara, warmed			1 1/2 cup
Black olives, roughly chopped			6 Oz.
Herb Marinated Tomatoes			6 Oz.

Instructions

1. On an oiled flattop grill, or in an oiled sauté pan, over medium-high heat, cook polenta for 3-4 minutes per side, or until warmed through, topping with 1 oz. cheese after flipping.
2. To assemble one wrap, spread 1 oz. marinara over a tortilla, followed by polenta with cheese, 1/2 oz. crispy prosciutto, 1/2 oz. black olives, and 1/2 oz. marinated tomatoes. Roll, folding in one end to create a wrap.



Mushroom Polenta

Prep time: 5 Cook Time: 15 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chicken stock			2 cup
Heavy cream			2 cup
Butter			2 Tbsp.
Baby Portobello mushrooms, sliced			8 Oz.
Red onion, small dice			1/2 cup
Roasted red pepper, small dice			1/2 cup
Garlic, minced			2 tsp.
salt			As Needed
black pepper			As Needed
Corn meal			1 cup
Parmesan cheese			1 cup

Instructions

1. In a saucepan over medium heat, combine chicken stock and heavy cream and bring to a simmer.
2. Meanwhile, sauté mushrooms in 1 tbsp. butter until they have released their moisture. Add remaining butter, onion, pepper, garlic, salt, and pepper. Increase heat to medium-high and sauté for 5-7 minutes, or until onion has softened.
3. When chicken stock and cream are hot, whisk in corn meal in a slow steady stream and continue to stir for 5-7 minutes as the mixture thickens. Whisk in parmesan and stir until melted. Fold in sautéed vegetables.
4. Pour mixture into a greased hotel pan and refrigerate, covered, for 4-6 hours or overnight, until set. Cut into 3 ½ oz., rectangular portions (about 2"x 4"). Reserve refrigerated for service.



Herb Marinated Tomatoes

Prep time: 5 Cook Time: 15 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Red wine vinegar			4 Oz.
Olive oil			4 Oz.
Sugar			2 tsp.
Oregano, fresh, chopped			1 Tbsp.
Salt			1 tsp.
Pepper			1/2 tsp.
Tomato, thinly sliced			6 Oz.

Instructions

1. Whisk together all ingredients but tomato until vinegar and oil have emulsified. Add tomatoes and let stand at room temperature for 30 minutes. Drain and reserve refrigerated for service.

