



Caprese Quinoa Salad Wrap

Prep time: 10 Cook Time: 20 Servings: 12

Mediterranean, Entrees, Better For You, Wraps, Catering, Fine Dining, FSR/QSR, Plant-Based Preferences, Grab & Go

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Tomato Basil Wrap	10250		12 each
Black And Golden Quinoa		cooked	12 cup
Grape Tomatoes		halved	3 cup
Bocconcini Mozzarella Balls		quartered	3 cup
Pine Nuts		toasted	1.5 cup
Basil Balsamic Vinaigrette			
Baby Arugula Greens			12 cup

Instructions

1. To make each wrap, combine 1 cup quinoa, ¼ cup grape tomatoes, ¼ cup mozzarella, 2 tbsp. pine nuts, 2 tbsp. Basil-balsamic Vinaigrette and 1 cup arugula greens. Place one Tomato Basil Wrap on flat work surface, fill with quinoa mixture and roll tightly burrito-style. Cut in half to serve.



Basil Balsamic Vinaigrette

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Balsamic Vinegar			1/2 cup
Fresh Basil Leaves			1/4 oz.
Garlic Clove Smashed			2 each
Sugar			3/4 tsp.
Dijon Mustard			1/2 tsp.
Kosher Salt			1/2 tsp.
Ground Black Pepper			1/4 tsp.
Olive Oil			1 cup

Instructions

1. In blender, combine balsamic vinegar, basil, garlic, sugar, Dijon mustard, salt and pepper; blend until smooth.
2. On low speed, pour olive oil in while blender is running. Hold chilled.

