

Mini Roasted Vegetable Barley Burritos

Prep time: 30 Cook Time: 5 Servings: 2

Combo/Fusion,European,Italian,Mediterranean,Regional North American,Appetizers/Sides/Snacks,Better For You,Entrees,Flour Tortillas,Casual Dining,Catering,Fine Dining,Modern Mexican,Plant-Based Preferences,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Heat Pressed Flour Tortilla	10410		2 each
* Fennel		thinly sliced and roasted	2 oz.
* Portabella Mushrooms		gills removed and roasted	2 oz.
* Red Bell Pepper		roasted	2 oz.
* Barley		fully cooked	4 oz.
Fontina Cheese		shredded	2.5 oz.

Instructions

1. Place tortillas on worksurface. Spread 2 oz. barley over each tortilla.
2. Place 1 oz. roasted portabella, 1 oz. fennel, 1 oz. red pepper and 1 oz. Fontina in the center of tortilla.
3. Bring left and right sides towards the center and tightly roll. Sprinkle 1 Tbsp. of Fontina on the edge of tortilla to close.
4. Place on preheated flattop, griddle or in oven until lightly toasted and heated throughout.
5. Cut in half on a bias and serve immediately.
6. *Note: Coat vegetables in a garlic herb vinaigrette for extra flavor. Cook barley in vegetable stock and lemon juice for extra flavor.