



Spicy Harissa Hummus Pinwheels

Prep time: 60 Cook Time: Servings: 12

Mediterranean,Appetizers/Sides/Snacks,Better For You,Smart Hearty Grains,Casual Dining,Catering,Plant- Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Smart Hearty Grains Tortilla	47087		12 Each
Ras el Hanout Hummus			18 Oz.
Cucumbers		peeled, sliced on a mandolin	12 Oz.
Carrots		shredded	6 Oz.
Green Harissa			1 1/2 cup
Dukkah			As Needed
Pickled Shallots			As Needed

Instructions

1. On an 8" Mission® Hearty Grains™ Ultra Tortilla, spread 1 ½ oz. of the Ras el Hanout Hummus and layer with 1 oz. cucumber and ½ oz. carrot. Tightly roll the tortilla and slice into 6 pinwheels. Drizzle each pinwheel section with 1 tsp. Green Harissa, and garnish with Pickled Shallots and Spiced Dukkah.



Ras el Hanout Hummus

Prep time: 10 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chickpeas		drained, rinsed	1/2 Lbs.
Olive Oil			1/2 cup
Tahini			1 Tbsp.
Garlic		peeled	2 cloves
Ras el Hanout			1 Tbsp. + 1 tsp.
Lemon Juice			1 Tbsp.
Salt			To Taste

Instructions

1. Combine all ingredients in a food processor and blend until smooth. Reserve refrigerated.



Green Harissa

Prep time: 10 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cilantro			1 cup
Parsley			1/2 cup
Cumin		ground	1 Tbsp.
Coriander		ground	1 Tbsp.
Cinnamon		ground	1/2 tsp.
Smoked Paprika			1 tsp.
Pepper			1 tsp.
Shallots		roughly chopped	2 Oz.
Jalapeño		seeded, stemmed	2 Each
Serrano Peppers		seeded, stemmed	1 Each
Lemon Juice			2 Oz. + 1 Tbsp.
Olive Oil			1/2 cup
Garlic		peeled	3 cloves
Salt			To Taste

Instructions

1. Combine all ingredients in a blender and blend until smooth. Reserve refrigerated.



Dukkah

Prep time: Cook Time: 5 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Walnuts		chopped, toasted	1/2 cup
Peppercorns		toasted, ground	1 tsp.
Cumin Seed		toasted, ground	1 Tbsp.
Coriander Seed		toasted, ground	1 Tbsp.
Nutmeg		ground	1/4 tsp.

Instructions

1. Combine all ingredients in a food processor and pulse until coarsely ground.



Pickled Shallots

Prep time: 5 Cook Time: 5 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Red Wine Vinegar			1 cup
Garlic		peeled	1 Each
Salt			1 Tbsp.
Sugar			2 Tbsp.
Coriander Seed			1 Tbsp.
Peppercorns			1 tsp.
Mustard Seed			1 tsp.
Bay Leaves			1 Each
Shallots		sliced	As Needed

Instructions

1. Combine all ingredients except shallots in a saucepan and bring to a boil, stirring to dissolve salt and sugar. Pour over shallots and allow to sit for at least 30 minutes before use. Reserve refrigerated.

