



French Dip Press

Prep time: Cook Time: Servings: 5

Regional North American,Entrees,Wraps,FSR/QSR,Catering,Casual Dining,Grab & Go,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Spinach Herb Wraps	10251		5 Each
Roast Beef		medium, Deli Sliced	30 Oz.
Havarti Cheese		Deli Sliced	6 Slices
Rosemary		fresh, minced	1.25 tsp.
Yellow Onions		Caramelized	7.5 Oz.
Horseradish Sauce		Prepared	6 Oz.

Instructions

1. Directions for 1 French Dip Press: Pre-heat a sandwich or panini press. Fold 7 slices (6 oz.) of roast beef in half and shingle them on one half of Mission® Spinach Herb wrap. Split one slice of Havarti cheese in half and lay across covering the beef.
2. Sprinkle ¼ teaspoon of minced rosemary over the cheese followed by ¼ cup (1.5 oz.) of caramelized onions; spread out evenly. Drizzle approx. 1 oz. of horseradish sauce over the onions and fold over the wrap to form a half-moon.
3. Toast on the pre-heated press for 1- 1 ½ minutes or until cheese is melted, remove and cut into halves or 4th's.
4. Serving suggestion: serve the French Dip Press with a side of au jus dipping sauce and roasted potatoes or any other of your deli's prepared salads.

