



Bourbon Street Deli Wrap

Prep time: Cook Time: Servings: 6

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Tomato Basil Wraps	10250		6 Each
Creole Mustard - Mayo Spread			
Creole Olive Relish			
Deli Turkey		Oven Roasted	12 Slices
Deli Smoked Provolone Cheese		Sliced	6 Slices
Deli Mortadella			6 Slices
Salami			12 Slices
Iceberg Lettuce		Shredded	6 Oz.



Instructions

1. For one wrap: Heat a Mission® 12" Tomato Basil Wrap according to package instructions, and then lay flat on a work surface and spread 1 oz. (2 tbsp) over the entire wrap edge to edge, next spread 2 oz. (1/4 C) of olive relish over the top half of the wrap.
2. Lay 2 slices of turkey in the middle top half of the wrap followed by 1 slice of provolone, 1 slice of mortadella and 2 slices of salami. Top the stack of meat and cheese with 1 oz. (1/2 C) of shredded iceberg lettuce, fold the bottom half up and then fold in each side to form an open ended wrap.
3. Repeat for remaining wraps. Enjoy.



Creole Mustard - Mayo Spread

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Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			8 Oz.
Spicy Creole Mustard			3 Oz.
Tabasco Original Hot Sauce			6 dashes

Instructions

1. Combine ingredients in a small mixing bowl and whisk to incorporate, reserve for assembly.



Creole Olive Relish

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Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Kalamata Olives		pitted	6 Oz.
Pimento Stuffed Green Olives			6 Oz.
Garlic Cloves		smashed	2 Each
Roasted Red Bell Peppers		peeled, seeded	1 Each
Italian Flat Leaf Parsley		minced	3 Tbsp.
Extra Virgin Olive Oil			2 Tbsp.

Instructions

1. Combine all ingredients in a food processor and pulse until pieces are small enough to spread. Reserve for assembly.

