



Polenta and Prosciutto Wraps

Prep time: 15 Cook Time: 25 Servings: 12

Combo/Fusion,Italian,Entrees,Mazina Tortillas,Casual Dining,Catering,Fine Dining,FSR/QSR,Grab & Go

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 8" Mazina™ Tortilla	08043		12 each
Mushroom Polenta			2 lb.
Mushroom Polenta			10 oz.
Prosciutto		cooked crisp	6 oz.
Mozzarella		shredded	12 oz.
Marinara		warmed	1 1/2 cup
Black Olives		roughly chopped	6 oz.
Herb Marinated Tomatoes			6 oz.

Instructions

1. On an oiled flattop grill, or in an oiled sauté pan, over medium-high heat, cook polenta for 3-4 minutes per side, or until warmed through, topping with 1 oz. cheese after flipping.
2. To assemble one wrap, spread 1 oz. marinara over a tortilla, followed by polenta with cheese, ½ oz. crispy prosciutto, ½ oz. black olives, and ½ oz. marinated tomatoes. Roll, folding in one end to create a wrap.



Herb Marinated Tomatoes

Prep time: 5 Cook Time: 15 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Red Wine Vinegar			4 oz.
Olive Oil			4 oz.
Sugar			2 tsp.
Oregano		fresh, chopped	1 Tbsp.
Salt			1 tsp.
Pepper			1/2 tsp.
Tomato		thinly sliced	6 oz.

Instructions

1. Whisk together all ingredients but tomato until vinegar and oil have emulsified. Add tomatoes and let stand at room temperature for 30 minutes. Drain and reserve refrigerated for service.



Mushroom Polenta

Prep time: 5 Cook Time: 15 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chicken Stock			2 cup
Heavy Cream			2 cup
Corn Meal			1 cup
Parmesan			1 cup
Butter			2 Tbsp.
Baby Portobello Mushrooms		sliced	8 oz.
Red Onion		small dice	1/2 cup
Roasted Red Pepper		small dice	1/2 cup
Garlic		minced	2 tsp.
Salt		to taste	
Pepper		to taste	

Instructions

1. In a saucepan over medium heat, combine chicken stock and heavy cream and bring to a simmer.
2. Meanwhile, sauté mushrooms in 1 tbsp. butter until they have released their moisture. Add remaining butter, onion, pepper, garlic, salt, and pepper. Increase heat to medium-high and sauté for 5-7 minutes, or until onion has softened.
3. When chicken stock and cream are hot, whisk in corn meal in a slow steady stream and continue to stir for 5-7 minutes as the mixture thickens. Whisk in parmesan and stir until melted. Fold in sautéed vegetables.
4. Pour mixture into a greased hotel pan and refrigerate, covered, for 4-6 hours or overnight, until set. Cut into 3 ½ oz., rectangular portions (about 2"x 4"). Reserve refrigerated for service.

