

SPRING IDEAS

USING MISSION TORTILLA WRAPS



BREAKFAST



LUNCH



DINNER

EXPLORE IDEAS BELOW



SMOKED SALMON & EGG BRUNCH WRAP

INGREDIENTS

 makes 2

1 tbsp lemon juice
1 tbsp olive oil
1 tsp chopped dill
1 tsp chopped flat leaf parsley leaves
20g unsalted butter
150g punnet mixed wild mushrooms or button mushrooms, sliced
Scrambled Eggs:
4 eggs
70ml cream

Freshly ground black pepper, to taste
2 tsp butter
100g fresh ricotta cheese, lightly beaten to soften using a spoon
200g packet hot smoked salmon, flaked
1 avocado, cut in half
2 x 10" MISSION Tortilla Wraps, heated on a grill plate just before serving
Micro herbs, optional

METHOD

1. Combine lemon juice, olive oil, dill & parsley in a small bowl and season to taste with freshly ground black pepper & salt. Set aside.
2. Melt butter in a small non-stick frying pan & add mushrooms. Cook over medium heat for 3-4 minutes or until mushrooms are just soft. Remove from heat and set aside.
3. Whisk eggs, cream, & pepper. Heat butter in a frying pan over medium heat until frothing then add the egg mixture. Cook the egg, not stirring but drawing the mixture from around the outer rim where it sets, towards the centre of the pan to allow the uncooked mixture to flow onto the hot pan. Continue until almost cooked through.
4. To serve; divide scrambled egg between the 2 Tortilla wraps and top with ricotta, flaked hot smoked salmon, mushrooms, and ½ avocado. Drizzle with the lemon dressing and sprinkle with herbs. Fold wrap to enclose filling and serve immediately.



FETA & SPINACH INSPIRED GOZLEME

INGREDIENTS

 makes 4

Mission 8" Tortilla Wraps
150g feta cheese, crumbed
2 tbs extra virgin olive oil
1 lemon
2 cups of baby spinach, roughly chopped
½ cup parsley, finely chopped
½ mint, finely chopped
1 spring onion, finely sliced
Salt
Pepper

METHOD

1. In a bowl, combine spinach, mint, parsley, spring onion & feta. Squeeze in the juice from half a lemon. Stir to combine.
2. Place 4 tortilla wraps on the bench. Spread filling evenly over wraps. Place another wrap on top.
3. Heat some olive oil in a pan over a low heat. Fry tortilla wraps for 30 seconds on each side or until golden brown. Remove from the pan & cut into quarters.
4. Serve feta and spinach tortilla wraps with remaining lemon.



CHICKEN POPCORN CONES

INGREDIENTS

 makes 12

6 MISSION Tortilla Wraps
12 squares of paper towelling
½ cup flour
1 tsp smoked paprika
½ tsp salt
Freshly ground black pepper
2 large eggs
1 ½ cups milk

200g pkt panko crumbs
3 small chicken breast fillets, cut into 2cm cubes
1L canola oil, for deep frying
To serve:
Coleslaw
Aioli dressing

METHOD

1. Prepare cones; cut each MISSION Tortilla Wrap in half & roll into cone shape. Secure with a tooth pick, then press the paper towelling crushed up into a ball into the wide end. Place cones onto a paper lined baking tray, seam side down and bake in a preheated oven of 180°C for 10 mins until lightly golden & crisp. Remove from oven, discard toothpicks and paper towelling & allow to cool on a rack.
2. Place flour, paprika, salt & pepper in a bowl and mix well. Whisk egg and milk together in another bowl. Place panko crumbs in another bowl.
3. Coat chicken pieces in flour, dip in egg mixture, then roll in the panko crumbs. Double crumb by re-dipping into the egg & crumbs, then place on the baking tray. Continue until all the chicken has been coated. Refrigerate for 30 minutes.
4. Heat oil in a wok or deep pan to 160°C. Fry chicken in batches for 3-4 minutes or until golden and cooked through. Transfer to paper towel lined tray.
5. To assemble; place the popcorn chicken in the base of the cone & top with a spoonful of slaw. Top with more chicken & a little extra slaw. Serve hot with a bowl of aioli for dipping.

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LUNCH



LUNCH/SNACK



DINNER

EXPLORE IDEAS BELOW



PERI PERI CHICKEN PIZZA

INGREDIENTS serves 4

1 Mission Thin Pizza Base
½ cup Peri Peri sauce
1 cup shredded cooked chicken
½ cup mozzarella cheese, shredded
¼ cup spinach leaves
1 red onion, sliced
¼ cup roasted red capsicums
Yoghurt (to serve)
Fresh coriander (to serve)

METHOD

1. Preheat oven to 180°C.
2. Spread pizza base with Peri Peri sauce. Sprinkle some mozzarella evenly over the base and top with spinach leaves, cooked chicken, red onion and red capsicum. Sprinkle over some more mozzarella.
3. Bake for 15 minutes or until the base is crisp and the cheese has melted.
4. Serve pizza with some yoghurt drizzled on top and fresh coriander leaves.



PEPPERONI CALZONE

INGREDIENTS serves 2

2 Mission Thin Pizza Bases
1 cup passata
1 cup mozzarella cheese, grated
200g sliced pepperoni
1 egg, whisked

METHOD

1. Preheat oven to 180°C.
2. Steam pizza base for 30 seconds
3. Spread passata generously on each pizza base leave a 1cm border. Top one side of each base with half of the pepperoni and half of the cheese. Repeat on the other pizza base.
4. Lightly brush pizza base edge with egg wash and carefully fold over to seal. Brush the top with more egg wash.
5. Bake for 10-5 minutes or until calzone is golden brown.
6. Serve.



ITALIAN PORK & FENNEL SAUSAGE PIZZA

INGREDIENTS serves 2

1 MISSION 12" Thin Pizza Base
4 tbsp tomato passata
2 Italian pork and fennel sausages
150g Tallegio cheese, sliced
1 fresh rosemary sprig

1 bullseye red chilli, sliced
1 handful rocket leaves
Juice of ½ lemon
1 tbsp extra virgin olive oil
Freshly ground black pepper & salt flakes

METHOD

1. Place MISSION 12" Thin Pizza Base onto a paper lined baking tray and spread with tomato passata. Top with small balls of Italian sausage by squeezing the raw meat gently from the sausage casing. Arrange slices of Tallegio cheese between the sausage balls then finish pizza by sprinkling with fresh rosemary and sliced chilli.
2. Cook in a preheated oven of 200°C for 10-12 minutes or until cheese is melted and base is golden. To serve; dress rocket leaves with lemon juice, olive oil and seasoning. Sprinkle rocket over cooked pizza and serve immediately.

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DINNER / ACCOMPANIMENTS

EXPLORE IDEAS BELOW



CORN CHIP COATED HASH BROWNS

INGREDIENTS serves 4

Vegetable oil, for shallow frying
2 cups of mashed potato
2 tbs. cornflour, chickpea flour (GF) or plain flour
1 tsp. onion powder
1 tsp. garlic powder
Pinch of salt
3 eggs whisked with 1 tablespoon of water
2 tsp. freshly grated Parmesan cheese
2 large handfuls of Mission Corn Chips

METHOD

1. Place the corn chips into a food processor and pulse 4-5 times to form a fine crumb. Spread onto a plate and incorporate the cheese.
2. In a large bowl combine the potato, onion powder and a pinch of salt. Using your hands roll golf ball sized portions and press down to form thick patties. Dip into the egg mixture and then the corn chip crumb.
3. Heat oil over a medium to high heat. Add the hash browns to the oil and cook for 1-2 on each side until golden brown. Drain on paper towel and serve hot with the sauce or condiment of your choice.



TRÈS NACHOS

INGREDIENTS serves 6

500g packet MISSION Triangle Corn Chips
450g grated Mexican cheese blend or 4 Cheese Melt
¼ cup canned black beans, drained
125g jalapeños, drained
125g can corn kernels, drained
2 large tomatoes, finely chopped
4 spring onions, finely sliced
½ red onion, finely chopped
¼ bunch coriander leaves
1 avocado, finely chopped
1 tbsp finely chopped onion
Juice ½ lime
1 tsp salt flakes
To serve:
¾ cup light sour cream
Coriander leaves
250g MISSION Premium Salsa

METHOD

1. Prepare nachos; place a small handful of grated cheese on the base of a large ovenproof dish. Arrange a layer of MISSION Triangle Corn Chips over cheese and top with another handful of cheese. Continue layering corn chips with cheese until both ingredients are finished. Be sure to finish the layers with a good sprinkling of cheese. Spoon over black beans, jalapeños and corn.
2. Place nachos in a microwave oven on high for 4-5 minutes to start the cheese melting. Transfer to a preheated oven of 200°C for 5 minutes until cheese is completely melted.
3. Meanwhile, combine tomatoes, spring onions, red onion and coriander together in a bowl. Set aside. In another bowl, smash avocado, add onion and season to taste with lime juice and salt.
4. To serve; remove nachos from oven and sprinkle with tomato mixture and top with dollops of sour cream and smashed avocado. Finish with a sprinkle of coriander leaves and serve immediately. Serve with a bowl of MISSION Premium Salsa



CORN CHIP CRUSTED CORNCOBS & JALAPEÑO POPPERS

INGREDIENTS serves 4-6

For Jalapeño Poppers
2 cups Mission Corn Chips
12 fresh Jalapeño chillis
150g cream cheese
30g plain flour
½ cup milk
2 eggs, whisked
500ml vegetable oil (for frying)
For Corn Chip Crusted Corncobs
1 cup Mission Corn Chips
4 fresh corncobs
3 tbsp butter
Fresh coriander (to serve)

METHOD

1. For the Jalapeño Poppers, blitz corn chips to a fine crumb.
2. Slice jalapeño vertically down the middle without removing stem. Scrape out seeds. Stuff each jalapeños with some cream cheese and carefully press back together.
3. Dip each jalapeño in milk, then coat with flour, dip in egg and roll in crumbed corn chips. Repeat this process for all jalapeños.
4. Heat the oil in a small saucepan over medium-high heat. Once oil is 180°C, fry the jalapeños in batches for 2-3 minutes, turning them over in the oil so they are golden all over. Drain on paper towel before serving.
5. For the Corn Chip Crusted Corncobs, roughly blitz the corn chips.
6. Fill a medium pot about ¾ full of water and bring to a boil. Gently place corn into boiling water and cook for 5 minutes. Remove corn from water.
7. Coat warm corn in butter. Sprinkle over corn chips and some fresh coriander.

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MINI NAAN FRENCH TOAST

INGREDIENTS serves 2

4 Mission Mini Naan
1 tbsp olive oil
15g butter
3 eggs
150ml thickened cream
1tbsp maple syrup + extra for serving
Icing sugar, for dusting
Strawberries, cut into quarters, to serve

METHOD

1. For the French toast, whisk the eggs with 1 tbs of maple syrup and the cream in a shallow bowl. Dip each slice of Mini Naan in the egg mixture. Melt the butter with the oil in a large non-stick pan over a medium heat and fry the slice of eggy Mini Naan.
2. Dust the bread with icing sugar. Serve with fresh strawberries and extra maple syrup.



SPICED CHICKEN ROTI TOASTIE

INGREDIENTS serves 2

1 chicken breast, cooked and cooled
2 tbsp mayonnaise
1 tbsp Greek yoghurt
Juice of ¼ lemon
1 tsp curry powder
2 tbsp tomato chutney
1 small handful of baby spinach leaves
4 Mission Roti Bread

METHOD

1. Combine the mayonnaise, yoghurt, lemon, and curry powder. Shred the chicken and fold through the mayonnaise.
2. Spread the chutney on two pieces of roti. Over the other two pieces, evenly distribute the chicken and top with baby spinach and sandwich both with the roti pieces spread with chutney.
3. Toast in a sandwich press until crispy on the outside. Alternatively toast for two minutes on each side in a large pan over a medium heat.



CHICKEN TIKKA WITH MINI NAAN

INGREDIENTS serves 2

Marinade:
4 -5 tbsp Tandoori Tikka paste
¼ cup natural yoghurt
3 large chicken thighs, trimmed of fat & each cut into 4 portions

To serve:
6 x MISSION Mini Naan Bread, heated in microwave for 1min on high
2 cups baby spinach leaves
½ punnet cherry tomatoes, cut into quarters
½ cup natural yoghurt
1 lime, cut into wedges
micro herbs, optional

METHOD

1. Combine the Tandoori Tikka paste and yoghurt in a bowl and add chicken. Toss well to coat the chicken in the marinade. Cover chicken with plastic wrap and refrigerate for at least 1 hour or overnight if possible.
2. Preheat a BBQ grill on high. Meanwhile, thread 2 pieces of chicken onto metal skewers to make 6 skewers. When BBQ grill is hot, lightly oil grill. Place chicken skewers on the BBQ and cook for approximately 4 minutes each side, or until chicken is cooked.
3. To serve; place warm MISSION Mini Naan bread on a serving plate and top each naan with a chicken tikka skewer and a squeeze of lime. Add a dollop of yoghurt and serve with baby spinach leaves and a few cherry tomatoes.