



Gourmet Wraps Program

Presented by Mi Rancho



Gourmet Wraps Program

- ❖ Utilize unique flavored wraps
- ❖ Maximize various colors with different flavored ingredients
- ❖ Market program as fresh and healthy
- ❖ Change offering daily/weekly



Spicy Shrimp Caesars Wrap

- ❖ **12” Spinach Wrap**
 - ❖ **10 oz Romaine Lettuce**
 - ❖ **8 oz cooked shrimp**
 - ❖ **1/4 cup shredded parmesan cheese**
 - ❖ **1 ts. Ground pepper**
 - ❖ **Spicy Caesar dressing**
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- ❖ **Place lettuce, shrimp, cheese and pepper in bowl. Toss lightly. Place 4 oz of salad on tortilla. Sprinkle with dressing. Fold burrito style (fold up bottom, then starting at one side, roll into a cylinder).**



Reuben Wrap

- ❖ 12” Tomato Basil Wrap
 - ❖ ¼ cup corned beef, sliced
 - ❖ 1 ts. Thousand Island dressing
 - ❖ 2 ts. sauerkraut
 - ❖ 2 ts. Swiss cheese
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- ❖ Put layer of sauerkraut on top of tortilla, then top with sliced corned beef and swiss cheese. Sprinkle Thousand Island dressing on top. Fold burrito style (fold up bottom, then starting at one side, roll into a cylinder).



Chicken Wrap with Peanut Sauce

- ❖ **12” Chipotle Wrap**
- ❖ **1/4 cup jasmine rice**
- ❖ **1/2 sliced chicken**
- ❖ **2 ts. Peanut sauce**
- ❖ **1 large lettuce leaf**

- ❖ **Place lettuce leaf across the middle of the tortilla. Top with jasmine rice and than chicken slices. Sprinkle with peanut sauce. Fold burrito style (fold up bottom, then starting at one side, roll into a cylinder).**



Veggie Tortilla Wrap

- ❖ **12” Spinach Wrap**
- ❖ **2 thin slices of Jack Cheese**
- ❖ **1/2 avocado sliced thinly**
- ❖ **1/3 cup grilled vegetables (zucchini, mushrooms, onions, peppers, etc)**
- ❖ **1 large lettuce leaf**
- ❖ **2 ts balsamic vinaigrette dressing**

- ❖ **Place lettuce leaf across the middle of the tortilla. Top with cheese, avocado and grilled vegetables. Sprinkle with dressing. Fold egg-roll style, tucking in sides as you roll.**