

Fabulous Food

Wrap It Up For Flavorful Food On The Go

(NAPSA)—No matter whether they're following a low-carb lifestyle or just looking for a fun, portable way to fix up a nosh for lunch, dinner or a snack, more and more people are saying, "That's a wrap!"

Wraps—a popular variation on the traditional tortilla—not only let people mix and match their favorite meats, cheese, salads and veggies, but they also provide an extra kick of flavor, enrobing their contents with garlic, spinach, sundried tomato—you name it.

Many wrap recipes require no cooking and offer easy preparation—for an everyday meal or as part of a party spread. They can even be heated in the microwave or toaster oven for some added warmth on a windy day, or just to melt some cheese into the mix. No matter what you fill them with, wraps remain a versatile way to incorporate gourmet ingredients into on-the-run food.

Made with the freshest herbs and seasonings available, Mission Flavored Wraps have an irresistible flavor and texture. And at 10 inches in diameter, they offer plenty of room to fill with your favorite ingredients. The wraps are available in four mouth-watering flavors—Sundried Tomato Basil, Jalapeño Cheddar, Zesty Garlic Herb and Garden Spinach Herb—to make your taste buds tremble. Here are a few serving suggestions:

- For an easy appetizer or snack, combine freshly sliced Black Forest ham with fronds of peppery arugula, Swiss cheese and



Flavored wraps can be great for fun, portable meals.

dense raspberry jam in a Garden Spinach Herb wrap. Roll tightly and slice into bite-size pinwheels.

- Match tender, spicy cappicola with generous pieces of fresh mozzarella, mesclun greens and fresh basil, topped with black olive tapenade in a Sundried Tomato Basil wrap. The sun-drenched flavors of the sunny Mediterranean give this combination its vibrant appeal.

- For lovers of Tex-Mex or Latin food, a Zesty Garlic Herb or Jalapeño Cheddar wrap can be a great way to bring home flavors found south of the border. Cut a wrap in half and roll into a small cone. Layer in green scallions, refried beans, Colby jack cheese, black olives, a generous dollop of sour cream and cilantro. Slather on a heaping spoonful of salsa and say *Olé*.

Mission products can be found at grocery stores and supermarkets. For tasty and creative ideas for rolling and serving wraps, as well as easy entertaining ideas and sure-fire kid pleasers, visit www.missionfoods.com.