

READY SET ROLL

Spice up your lunchbox with one of six great Mission® Wraps varieties. Transform leftovers or wrap your choice of favourite ingredients for a healthy, convenient and easy snack.



NO NEED FOR THE LUNCHBOX TO BE A BORE!

Mission® Foods has made more of a good thing — with six fabulous wraps now available, one for nearly every day of the week! Why not try a BLT in a **Zesty Garlic Herb Wrap**. Or something a little more grown up, like smoked, barbeque

Mediterranean vegetables in **Sundried Tomato Basil Wraps**. Other varieties in the Mission® range include: **Original, Garden Spinach & Herb, Wholegrain** and **(NEW) Mediterranean Herb**. The only tricky part is deciding which wrap to choose!



Mission® chicken teriyaki & salad wraps

SERVES 4 PREP 26 MINS COOK 16 MINS

½ cup teriyaki sauce
 1 chicken breast, sliced into 2cm strips
 1 tbsp olive oil
 8 Mission® Original Wraps
 2 tbsp mayonnaise
 4 lettuce leaves (iceberg), shredded
 4 spring onions, sliced
 2 medium tomatoes, halved then sliced
 1 cup shredded tasty cheese

1. Place the chicken strips in a small bowl with the teriyaki sauce, cover and place in the fridge for 1 hour, or for maximum flavour leave overnight.
2. To cook teriyaki chicken, heat oil on a hot grill, remove chicken from marinade and cook on each side for 8 minutes or until cooked through. Allow to cool completely before slicing.
3. **TO ASSEMBLE WRAP:** Place a Mission® Original Wrap flat on a breadboard and spread mayonnaise evenly over the surface.
4. On one side of the wrap, put a layer of lettuce, followed by 4 chicken slices, then sprinkle cheese and spring onions and top with tomato. Wrap and roll tightly, then cut in half.

