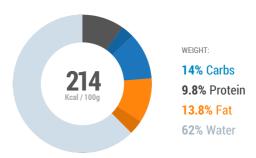
Smoked Mackerel Breakfast Wrap



Overview ...





Food Labelling.

Serves 1



Recipe Ingredients	Quantity:	Description:
111707 - 111707 La Boulangerie 10" Fully Baked Bar Marked Flour Tortillas BRAKES	56g	1 x Each
32411 - 32411 M&J Seafood Scottish Hot Smoked Mackerel Fillets BRAKES	60g	0.77 x Each
122386 - 122386 Brakes 15 Dozen Scottish Fresh Medium Eggs (Scotland Only) BRAKES	121g	2 x Each
113885 - 113885 Herb Bunched Coriander BRAKES	8g	0.08 x Each
114212 Chillies Red	5g	
15958 - 15958 Yeo Valley Organic Natural Yogurt BRAKES	25g	0.21 x Each
10449 (19 Oct 2023) - 10449 Sweet Potatoes (19 Oct 2023) BRAKES	60g	0.06 x Each
33889 - 33889 Font Oliva Olive Oil BRAKES	10g	0.01 x Each
134293 Sysco Classic Cracked Black Pepper	2g	
10230 (19 Oct 2023) - 10230 Cucumber (19 Oct 2023) BRAKES	50g	0.13 x Each
123174 - 123174 Sweet & Sour Onion Pickles BRAKES	25g	0.03 x Each
10306 (19 Oct 2023) - 10306 Avocados (19 Oct 2023) BRAKES	75g	0.3 x Each

Cooking Instructions & Notes

PREPARATION

- Defrost in a controlled environment the Bar Marked Wraps.
- Defrost in a controlled environment the Smoked Mackerel Fillets. When defrosted remove the skin and any visible small bones remaining.
- · Peel and grate the Sweet Potato.
- · Deseed the Red Chilli and finely chop.
- Pick, wash and chop the Coriander Leaves.
- Cut Cucumber, remove seeds and cut into 12cm batons.
- · Drain the Sweet & Sour Pickled Red Onions.
- · Peel and cut into lengthways pieces the Avocado.

METHOD

- In Olive Oil pan fry the grated Sweet Potato and season with Cracked Black Pepper.
- Make 2 Egg Omelette seasoned with Red Chill and half the chopped Coriander.
- Warm the Bar Marked Wrap in the oven.
- Lay the Omelette in centre of the Bar Marked Wrap and spread with the Natural Yogurt.
- Lay the fried, grated Sweet Potato on the Omelette and top with batons of Cucumber.
- . Top with drained Sweet & Sour Pickled Red Onions and flakes of Smoked Mackerel.
- Add slices of Avocado and top with chopped Coriander.
- Roll the Wrap tightly, cut in half and serve.

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