

FOODSERVICE



SUSTAINABLY CAUGHT  
**WILD SEAFOOD**

## Tuna Antipasto Wraps

Wild Planet Wild Albacore Tuna, chopped tomato, ribbons of basil, marinated artichokes, shredded parmesan, banana peppers and kalamata olives layered on a tortilla, then rolled into tantalizing wraps.

**Servings:** 30 Wraps - 1 Cup Portions

### Ingredients:

- 1 64oz cans Wild Planet Wild Albacore Tuna no liquids added  
Do not drain - If using Wild Planet pouch-packed or water-packed tuna, see recipe notes below.
- 30 Each Tortillas 12"
- 3 3/4 Cups Hummus Chickpea, prepared
- 3 3/4 Cups Basil Italian, fresh, chiffonade
- 7 1/2 Cups Tomatoes Roma, fresh, small chop
- 2 Cups Pickled Banana Peppers Sweet, small chop
- 2 Cups Olives Kalamata, small chop
- 2 Cups Artichokes Can, drained, rough chop
- 3 Cups Cucumbers Peeled and Diced
- 7 1/2 Cups Cheese Parmesan, finely shredded



### Instructions:

1. Open cans of Wild Planet Wild Albacore Tuna. Do not drain. Place the tuna with all of the natural liquid from the cans into a mixing bowl. Gently flake the tuna into small/medium size pieces, then lightly toss with the natural liquid to evenly blend. Place in a covered container. Label, date and reserve refrigerated at 35-38°F. Will hold for up to 5 days under proper refrigeration.
2. For 1 order: Place 1 tortilla on a clean work surface. Evenly spread 2 Tbsp hummus across entire tortilla.
3. Evenly spread these ingredients across the tortilla all the way to the outside edges, over the hummus, in the following order: - Basil – 2 Tbsp - Tomatoes – ¼ C - Banana peppers – 1 Tbsp - Olives – 1 Tbsp -

Artichokes – 1 Tbsp - Cucumbers – 1½ Tbsp - Wild Planet Wild Albacore Tuna – 1 C - Parmesan cheese – ¼ C

4. Roll the tortilla tightly forward to form a wrap. For pinwheels, slice into 6 equal rounds. Serve immediately.
5. Repeat for remaining orders, as needed.

### Recipe Notes:

If using Wild Planet 32 oz. pouch-packed tuna, halve the recipe.

If using our 66.5 oz. can of tuna packed in water, substitute 1 1/3 cans for every 1 can called out in the recipe. Be sure to drain water first.

### Tasteful Tips:

- Offer “to go” as a take out snack.
- Menu as an appetizer.
- Ideal catering or buffet item.
- Can be made as pinwheels or quesadilla.
- Use different tortilla varieties: whole wheat, sun-dried tomato, jalapeño, or gluten-free.
- Use the Wild Planet tuna & white bean hummus recipe on the tortilla vs. chickpea hummus.
- Experiment with different hummus and tomato varieties.
- Substitute Wild Planet Wild Alaska Pink Salmon.
- Use Wild Planet Wild Albacore Tuna throughout your menu applications for craveable on-trend flavor, clean protein, health/wellness and diversity.