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Ranchera Chicken Fajita Soft Taco

Serves 1

Ingredients:

Mission® 6" White Corn Tortilla (10600)
oz. Boneless, Skinless Chicken Breast, raw
1/2 Tbsp. Fajita Seasoning Blend
1/4 cup Yellow Onion , julienne
1/4 cup Green Bell Pepper , julienne
1/4 cup Red Bell Pepper , julienne
1/2 tsp. Fajita Seasoning Blend
Tbsp. Ranchera Sauce
Tbsp. Mexican Cheese Blend

Directions:

1. Season chicken with ½ tablespoon of fajita seasoning and grill until done, approximately 5-6 minutes. Slice into thin, wide strips. Reserve.

 Sauté onions, bell peppers and ½ teaspoon of fajita seasoning in non-stick pan (may use a little pan spray if needed) until soft, approximately 2-3 minutes. Reserve.
Mix should make ½ cup total.

3. Warm Mission® White Corn Tortilla.

4. Place chicken in middle of tortilla; top with Ranchera sauce, sautéed bell pepper and onions and final topping of cheese.

5. Fold into hand held taco and serve.