



## Recipes

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### Buffalo Chicken Stix

Serves 1

#### Ingredients:

- 1 Mission® 8" Fry-Ready Tortilla (37185)
- 2 oz. Shredded Chicken
- 1 Tbsp. Buffalo Hot Sauce
- 1/2 oz. Blue Cheese Crumbles
- 1 stalk Celery , julienne cut
- 2 oz. Blue Cheese Dressing

#### Directions:

1. Heat Mission® Stretched Style Flour Tortilla and place shredded chicken in a thin strip on front half of tortilla.
2. Drizzle chicken with buffalo hot sauce.
3. Top with thin celery stick and blue cheese crumbles.
4. Brush top half of tortilla with hot water.
5. Tightly roll to close, leaving ends open.
6. Gently place in fryer, seam side down until tortilla is lightly golden brown.
7. Drain and serve with a side of blue cheese dressing for a dipping sauce.