



## Recipes

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### Chicken Tikka Boti

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

#### Ingredients:

24 each 8" Heat Pressed Flour Tortillas (10410)

Chicken Marinade , see related recipe

48 oz. Chicken Thigh and Leg Meat , boneless , cut into  
1 1/2" cubes

18 oz. Green Pepper , large dice

3/4 lb. Onion , large chunks

24 oz. Tomatoes , fresh , diced

12 leaves Bibb Lettuce

#### Directions:

1. Set aside 12 oz. of chicken marinade, reserve refrigerated. Marinate the chicken pieces in the remaining marinade overnight in a sealed, plastic bag.
  2. Create the skewers alternating chicken, onion, and pepper, approximately three times or until each skewer has 2 oz. of chicken, 3/4 oz. of pepper, and 1/2 oz. of onion. Grill the skewers until the chicken registers 165°F.
  3. To serve, top two flour tortillas with the cooked, skewered ingredients, 1 oz. tomato, and a lettuce leaf. Top each tortilla with 1 tbsp. of the reserved marinade. Roll tortilla, folding in one side to create a wrap.
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### Chicken Marinade

Prep Time: 5 Minutes

Serves 1

#### Ingredients:

- 4 cups Yogurt , plain
- 2 tsp. Turmeric
- 4 tsp. Garlic Paste
- 4 tsp. Ginger , fresh , minced
- 1 tsp. Cumin
- 1 tsp. Chile Powder
- 1 cup Lemon Juice

#### Directions:

1. Whisk together all ingredients in a bowl. Reserve refrigerated.