



## Recipes

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# Peruvian Chicken Gridders

Serves 1

### Ingredients:

- 1 Mission® 12" Jalapeño Cheese Wrap (10256)
- 2 Tbsp. Chimichurri Tomato Mayonnaise (see Related Recipe)
- 1/2 cup Monterey Jack Cheese , shredded
- 1/2 cup Red Bean Rice (see Related Recipe)
- 1/2 cup Peruvian Spiced Chicken (see Related Recipe)

### Directions:

1. Lay Mission® Jalapeno Cheese Wrap on work surface.
2. Evenly spread Chimichurri Tomato Mayonnaise over entire wrap.
3. Place Monterey Jack Cheese in a row in center of wrap.
4. Top with Red Bean Rice and Peruvian Spiced Chicken.
5. Fold bottom third up. Fold two remaining sides in to complete the wrap.
6. Place on lightly oiled grill. Lightly brown on both sides. Remove from grill.
7. Cut into thirds and serve immediately.





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### Chimichurri Tomato Mayonnaise

Serves 1

#### Ingredients:

- 1 cup Mayonnaise
- 2 Tbsp. Tomato Paste
- 3 Tbsp. Chimichurri Sauce

#### Directions:

1. Place all ingredients in bowl.
  2. Mix to incorporate.
  3. Place in storage container.
  4. Label, date and refrigerate until ready to use.
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### Red Bean Rice

Serves 1

#### Ingredients:

- 1 lbs. Red Beans (see Related Recipe)
- 3 cups Saffron Rice (see Related Recipe)

#### Directions:

1. Fold Red Beans into Saffron Rice.
  2. Heat to minimum internal temperature of 140° F or higher.
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### Peruvian Spiced Chicken

Serves 1

#### Ingredients:

1 lbs. Boneless, Skinless Chicken , cooked and diced

3 Tbsp. Fresh Lime Juice

Peruvian Spice Rub (see Related Recipe)

#### Directions:

1. Place all ingredients in mixing bowl.
2. Mix to incorporate.
3. Place in storage container.
4. Label, date and refrigerate until ready to use.