



Recipes

MISSIONFOODSERVICE.COM



Related Recipe(s) on the Following Page(s)

Herb de Provence Goat Cheese Tortilla “Terrine”

Serves 1

Ingredients:

- 3 each 12" Tomato Basil Wraps (10250)
- 7 oz. Goat / Chevre Cheese
- 7 oz. Cream Cheese
- 1 1/2 tsp. Herbes de Provence
- 2 each Large Eggs
- 8 oz. vol. Blanched White Potatoes skinned and cut into 2" batons
- 6 oz. wt. Herbes de Provence Roasted Chicken, see recipe
- 7 oz. vol. Zucchini skins, julienne/matchstick cut into 2" strips
- 6 oz. vol. Yellow Squash skins, julienne/matchstick cut into 2" strips
- 10 oz. vol. Mixed Greens
- 1 1/2 oz. vol. Sundried Tomatoes or Balsamic Vinaigrette

Directions:

1. Spray 11 x 3 1/2" terrine mold with pan spray.
2. Line terrine with plastic wrap leaving enough overhang to seal. Press plastic wrap against sides of terrine so there are no air pockets.
3. Heat 3 each sundried tomato basil tortillas and carefully layer across entire terrine mold (tortillas will overlap).
4. Gently press tortillas down on all sides against plastic wrap, making sure not to tear tortillas.
5. Tortillas should be flush against all sides of the terrine. (tortillas should be slightly higher than height of terrine to close at the end)
6. Spread 3 oz. of goat cheese custard evenly over bottom of tortillas.
7. Lay potato batons in a single layer across entire terrine, not overlapping. Gently press potatoes into custard.
8. Spread potatoes with 2 oz. of custard.
9. Lay pulled chicken evenly across potatoes, again, gently press chicken gently into custard and potatoes. (Pressing after each layer should help reduce any air pockets.)



Recipes

MISSIONFOODSERVICE.COM



Herb de Provence Roasted Chicken

Serves 1

Ingredients:

- 1/3 cup Olive Oil
- 4 Tbsp. Herb de Provence
- 1 each Yellow Onion , thinly sliced
- 2 1/2 lbs. Whole Chicken Brest, skin on
- 2 1/2 lbs. Chicken Thighs, skin on

Directions:

1. Whisk oil, sea salt and herbs together in small bowl.
2. Place chicken on large rimmed baking sheet and brush all sides of chicken with herbed oil.
3. Roast chicken at 300F for 2-2 1/2 hours or until tender and cool slightly.
4. Place chicken on work surface.
5. Brush off excess crispy onions.
6. Shred chicken and hold for terrine.
7. Cool completely. Label, Date and Refrigerate.