



## Recipes

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# Chicken L'Orange Crepes

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Serves 3

### Ingredients:

6 each 6" Heat Pressed Flour Tortillas (10400)

Egg Batter to dip

1 tsp. Red

Curry Powder

1 tsp. Olive Oil

5 oz. wt. Chicken Breast , boneless/skinless

12 oz. vol. (Hoegaarden) Wheat Beer and Orange

Glaze , see related recipe

8 oz. vol. Julienne Carrots

2 oz. vol. Green Onions , thinly sliced

10 oz. vol. Fennel Bulb , thinly sliced

Sweet Chile Sauce to drizzle

### Directions:

1. Whisk red curry powder and olive oil together to make a rub for chicken breast.

2. Coat chicken in red curry rub and marinate for 2 hours or overnight.

3. Place chicken on preheated grill. Cook until proper internal temperature is reached, brushing chicken occasionally with Wheat Beer and Orange Glaze.

4. While chicken is cooking, sauté vegetables in skillet over medium heat.

5. Add 3 oz. of wheat ale and orange glaze to vegetables. Remove from heat.

6. Dip tortillas in egg batter and place on oiled flattop or skillet and cook until lightly golden on each side, turning once.

7. Place tortilla crepes on worksurface. Lightly brush inside of crepes with sweet chile sauce.

8. Slice chicken into thin strips and distribute evenly in the center of each crepe with sautéed vegetables.

9. Roll to close and place seam side down on plate.



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### Wheat Beer and Orange Glaze

Serves 1

#### Ingredients:

- 1 cup Sweet Onions , minced
- 1/2 tsp. Fresh Garlic , minced
- 2 tsp. Savory Roasted Chicken Base (Custom Culinary)
- 36 oz. vol. Hoegaarden Wheat Ale
- 1 3/4 cups Orange Marmalade
- 1/4 cup Dijon Mustard
- 1/2 tsp. Kosher Salt

#### Directions:

1. Heat onions and garlic in medium saucepot over medium high heat.
2. Add Hoegaarden, marmalade and chicken base. Stir to dissolve marmalade and chicken base.
3. Bring to a boil and whisk in Dijon mustard.
4. Reduce by half or until sauce becomes a syrup consistency.
5. Add salt if needed.
6. Hold warm for Chicken L'Orange Crepes.