



Recipes

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Madras Curry Chilaquiles

Prep Time: 60 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 2 each 6" Pressed Mazina™ Tortillas (08042)
- 8 oz. vol. Madras Tomato Curry (see related recipe)
- 3 oz. wt. Poached Chicken , shredded
- 1/2 oz. vol. White Onions , small dice
- 1 oz. vol. Tomatoes , small dice
- 3 Fresh Cilantro Leaves
- 1 oz. vol. Yogurt

Directions:

1. Quarter tortillas and flash fry in 350 fryer. Remove from fryer and set aside.
2. Heat medium size sauté pan over medium heat.
3. Add mazina tortillas, chicken and madras tomato curry sauce and bring to a simmer.
4. Gently fold ingredients so tortillas are coated in sauce and softened.
5. Remove from heat and place on plate.
6. Garnish with chopped onions, tomatoes, cilantro and a side of yogurt if desired.





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Madras Tomato Curry

Serves 1

Ingredients:

1 oz. vol. Liquid Butter
24 oz. oz. vol. Onions
1.5 Tbsp. Garlic , minced
1.5 Tbsp. Ginger , minced
1 Tbsp. Red Jalapenos , seeded and chopped
2 tsp. Fennel Seeds
1 Tbsp. Coriander Seeds
1 each Star Anise
2 Tbsp. Curry Powder
1 Tbsp. Chile Powder
2 tsp. Garam Marsala
1 Tbsp. Savory Roasted Chicken Base
20 oz. vol. Water
16 oz. vol. Tomato Puree

Directions:

1. Heat liquid butter in a sauce pot over medium heat.
2. Add onions and sauté until translucent. Add garlic and ginger and cook 1-2 more minutes.
3. Add fennel seeds, coriander seeds and star anise.
4. Add dry seasonings, savory roasted chicken base, water and tomato puree.
5. Bring to a simmer.
6. Continue cooking approximately 10-15 more minutes.
If sauce gets too thick add more water.
7. Remove from heat and strain in a fine mesh sieve, pressing against solids to extract liquid.
8. Hold warm for service or cool completely.
9. Label, Date and Refrigerate.