



Recipes

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Smoky Chicken Tinga Burrito

Prep Time: 30 Minutes

Cooking Time: 105

Minutes

Serves 12

Ingredients:

12 each 12" Chipotle Chile Wraps (10253)

Tinga Braising Liquid , see related recipe

10 oz. Hickory Smoked Bacon , cut into 1/2" strips

3 lbs. Skinless-Boneless Chicken Thighs

Salt and Pepper to taste

2.5 lbs. Cilantro Rice , cooked and warm

1 lbs. Canned Black Beans , drained , rinsed & warm

6 oz. Roasted Corn Kernels , warm

6 oz. Red Bell Peppers , diced and sautéed

Smoky Avocado-Tomatillo Salsa , see related recipe

Directions:

1. Pre-heat a large skillet over medium-high heat. Add chopped bacon, cook until crisp, remove bacon reserving 2-3 tablespoons of bacon fat. Season chicken thighs with salt and pepper and sear in reserved bacon fat.
2. Once seared remove and deglaze skillet with tinga braising liquid, return chicken and bacon, cover and simmer for 45 minutes, remove cover and continue to cook for another 30 minutes or until cooked through and tender. Hand shred or pull with a fork into smaller pieces and reserve warm for assembly.
3. Combine cooked rice, black beans, corn and red bell peppers to mixing bowl and toss to blend, hold hot on a hot line covered. Add 5.5 oz. of the rice and bean mixture in the center of a warmed Mission® 12" Chipotle Chile Wrap, next add 5.5 oz. of tinga chicken, fold in both sides then roll forward to form a burrito.
4. Place burrito on a plate and ladle 2 oz. of smoky avocado-tomatillo salsa over the burrito, serve and enjoy.



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Tinga Braising Liquid

Serves 1

Ingredients:

28 oz. Canned Diced Fire Roasted Tomatoes , including juices
2 oz. vol. Apple Cider Vinegar
6 oz. White Onion , chopped
6 each Whole Garlic Cloves
4 each Canned Chipotles in Adobo
1 Tbsp. Mexican Oregano
2 Tbsp. Worcestershire Sauce

Directions:

1. Add all ingredients to a blender and pulse 3-4 times; this should still have a slight chunky consistency. Reserve for braising.

Smoky Tomato Tomatillo Salsa

Serves 1

Ingredients:

1 each Whole Large White Onion , quartered
2 each Whole Fresh Jalapeño , de-stemmed
5 each Whole Garlic Cloves
2 lbs. Fresh Tomatillos , husk removed and rinsed
2 Tbsp. Vegetable Oil
2 each Fresh Avocados , peeled and chopped
1 Tbsp. Salt
1 tsp. Pepper
1/3 cup Fresh Cilantro Leaves , hand-picked
5 oz. Mexican Style Crema
1 each Fresh Lemon , squeezed
4 oz. vol. Water

Directions:

1. Pre-heat a convention oven to 425°F. Toss onions, jalapenos, garlic cloves and tomatillos with vegetable oil and roast in the pre-heated oven for 30 minutes or until all ingredients are soft and charred. Once roasted allow to cool completely in refrigerator.

2. Add cooked vegetables and remaining ingredients to a blender and pulse 2-3 times, this salsa should have a chunky consistency. Reserve chilled for service.