



Recipes

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Tikka Glazed Chicken Wrap

Prep Time: 25 Minutes

Cooking Time: 60 Minutes

Serves 12

Ingredients:

12 each 12" Spinach Herb Wraps (10251)
9 oz. Plain Yogurt
5 each Whole Garlic Cloves , minced
2 Tbsp. Ground Coriander
1 1/2 tsp. Ground Cayenne Pepper
2 Tbsp. Paprika
1 each Fresh Lemon , squeezed
24 each Chicken Tenders , cut into 4th's
2 1/2 fl. oz. Vegetable Oil
Saffron-Cashew Basmati Rice , see related recipe
Spicy Creamy Tomato Sauce , see related recipe

Directions:

1. Combine yogurt, garlic, coriander, cayenne, paprika and lemon juice in mixing bowl, whisk until smooth. Pour mixture over chicken, rub to incorporate and marinate under refrigeration for up 6 hours.
2. Pre-heat a griddle or non-stick skillet, remove chicken from marinade and wipe off excess, pat dry. Add oil to pre-heated griddle and sauté chicken until cooked through. Reserve warm in a covered pan on a hot line for assembly.
3. For one wrap: Spoon 4 ounce of rice onto the top middle third of a warmed Mission® Wrap, top with 10 pieces of chicken, ladle 2 ounces of tomato sauce over the chicken, fold up the bottom and then fold in the sides to form an open ended wrap. Serve in paper sleeve or foil. Repeat for remaining wraps.



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Saffron-Cashew Basmati Rice

Prep Time: 10 Minutes

Cooking Time: 22 Minutes

Serves 1

Ingredients:

1/8 qt. Water

1/8 tsp. Saffron Threads

1/8 each Cinnamon Stick

1/4 tsp. Salt

1/8 tsp. Pepper

1/6 fl. oz. Melted Butter

1 3/4 oz. Basmati Rice

1/2 oz. Roasted Cashews Halves

Fresh Cilantro

Directions:

1. Combine water, saffron, cinnamon stick, salt and pepper in a medium sauce pan and bring to a simmer.
 2. Meanwhile add melted butter to another medium saucepan, add rice and heat over medium heat, stirring frequently while water comes to a simmer. Once water is just at a simmer add to rice, reduce heat to low and cover. Cook rice for 10-12 minutes or until all water is absorbed. Turn off heat and allow rice to sit covered for 5 minutes.
 3. Fluff rice with a fork and add cashews and chopped cilantro. Reserve on hot line for assembly.
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Recipes

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Spicy Creamy Tomato Sauce

Prep Time: 10 Minutes

Cooking Time: 35 Minutes

Serves 1

Ingredients:

1/4 oz. Unsalted Butter
1/2 tsp. Olive Oil
1/2 each Whole Garlic Cloves , minced
1/6 oz. Fresh Ginger , peeled and minced
1/3 each Fresh Serrano Pepper , seeded
1/4 oz. Tomato Paste
1/3 tsp. Smoked Paprika
1/6 tsp. Garam Masala
1 1/3 each Roma Tomatoes , seeded and diced
1/4 tsp. Salt
1 1/3 fl. oz. Water
1 1/3 fl. oz. Heavy Cream
1/4 tsp. Ground Fenugreek
1/8 cup Fresh Cilantro , minced

Directions:

1. Place a large skillet over medium heat, and add the butter and olive oil. When butter has melted, add the garlic, ginger, and serrano pepper. Sauté for 2-3 minutes.
2. Add the tomato paste and cook for 3 minutes. Add the paprika and garam masala, and sauté for about 1 minute.
3. Add the tomatoes, salt, water and cream. Bring to a boil, then turn down the heat to a simmer, and cover. Cook for 20 minutes. Remove pan from heat, and allow the sauce to cool for 5 minutes.
4. Pour sauce into a blender or food processor, and process until smooth. Pour back into the pan, and bring back up to a boil. Add the fenugreek. Reduce heat to a simmer, and cook, covered, for about 10 minutes.
5. Stir in minced cilantro and reserve warm for assembly.