



Recipes

MISSIONFOODSERVICE.COM

Greek Smoked Chicken Salad Cones

Prep Time: 20 Minutes

Cooking Time: 8 Minutes

Serves 12

Ingredients:

12 each 6" Heat Pressed Flour Tortillas (10400)
Butter , melted as needed
1 lb. 2 oz. Smoked Chicken , shredded
4 1/2 oz. Kalamata Olives , sliced
4 oz. Roasted Red Pepper , diced
4 1/2 oz. Red Onions , diced
2 Tbsp. Garlic , minced
2 oz. Lemon Juice
3 1/2 oz. Greek Yogurt
Kosher Salt , as needed
1 1/2 cups Lettuce , shredded
Chives , chiffonade as needed

Directions:

1. Pre-heat oven to 400°F. Brush the Mission® 6" Heat Pressed Flour Tortillas with butter, roll into cone shapes, toothpick to hold, and bake for 6-8 minutes, or until crisp and brown. Allow to cool.
2. Combine chicken, olives, red pepper, red onion, garlic, lemon juice, yogurt, and salt and fold together until bound.
3. To serve one cone, fill the bottom of one cone with 2 tbsp. of shredded lettuce and top with 3 oz. of smoked chicken salad. Garnish with chives.