



## Recipes

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### Southwest Caesar Wrap

Serves 1

#### Ingredients:

- 1 Mission® 12" Chipotle Chile Wrap (10253)
- 2 oz. grilled Chicken , sliced
- 3 oz. Romaine Lettuce , chopped
- 2 oz. Spicy Caesar Dressing (see Related Recipe)
- 1/2 oz. Mission® Pre-Fried Yellow Triangle Tortilla Chips (08619)

#### Directions:

1. Heat Mission® Chipotle Chile Wrap. Toss romaine lettuce with dressing.
2. Place the chicken on wrap leaving a 1" border.
3. Place salad on top of the chicken. Top with salsa and strips.
4. Fold in both ends of wrap. Roll up tightly from the bottom to enclose the ingredients. Cut at an angle.

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### Spicy Caesar Dressing

Serves 1

#### Ingredients:

- 1 cup Caesar Dressing
- 1 tsp. Chipotle Puree
- 1 Tbsp. Lime Juice

#### Directions:

1. Combine the above ingredients.
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### Mission® Fried Pre-cut Unfried Tortilla Chips

Prep Time: 2 Minutes

Cooking Time: 3 Minutes

Serves 1

#### Ingredients:

5 oz. Mission® Pre-cut Unfried White Corn Tortilla Chips (10866)

#### Directions:

1. Pre-heat deep fat fryer to 350° F.
2. Remove Mission® Pre-cut Unfried White Corn Tortilla Chips from the walk-in.
3. Fill the fryer basket half-full with pre-cut unfried tortilla chips.
4. Drop basket in fryer and, while stirring, fry until golden brown, approximately 60 seconds. Remove from fryer and shake off excess oil.
5. Immediately season with fine salt.
6. Repeat until all the tortilla chips are fried.
7. Place in covered Cambro container or in a holding drawer to keep warm.