



Recipes

MISSIONFOODSERVICE.COM

Zesty Curry Chicken Wraps

Serves 6

Ingredients:

4 Chicken Breasts, boneless, skinless
4 oz. BBQ Sauce
2 Tbsp. Mayonnaise
3 oz. Mangos Chutney
1 tsp. Curry Powder
6 oz. Grapes , seedless, halved
5 oz. Celery , chopped
1 oz. Cashews , salted
6 Mission® 10" Heat Pressed Flour Tortillas (10420)
4 oz. Lettuce Leaves, shredded
2 oz. Red Onions , thin sliced

Directions:

1. Preheat oven to 375°. Coat chicken breasts with BBQ sauce and marinate in refrigeration for 2 hours. Bake for 35 minutes. During the last 5 minutes of baking time, switch oven setting to broil (or place in broiler).
2. Remove from oven and let cool. Cut into 2" pieces.
3. Mix together mayonnaise, chutney, curry powder, grape halves, celery, cashews and chicken pieces. Set aside.
4. Warm the tortillas and prepare wraps by placing 3/4 oz lettuce, and 1/4 oz onion on each tortilla. Top with 5 oz. chicken mixture and roll up.