



## Chino Latino Wraps

Serves 12

### Ingredients:

12 Mission® 10" Whole Wheat Tortillas (10425)  
6 slices Smoked Bacon , chopped  
1 1/2 cups Green Onions , sliced  
1 1/2 cups Celery , chopped  
1 1/2 oz. Fried Rice Seasoning  
8 cups Cooked Rice  
1 Tbsp. Soy Sauce  
24 oz. citrus marinated Chicken Breast  
2 very ripe Plantains (skin will be black and very soft to the touch)  
1/4 cup Butter  
Mango Chutney Glaze (see Side Dishes)

### Directions:

1. Preheat grill or broiler. Cook bacon in a skillet over medium heat. When bacon is crisp, add onion and celery to skillet and sauté until softened, about 2 minutes. Add seasoning, cooked rice and soy sauce.
2. Broil chicken and cook until firm, about 7 minutes per side. Slice chicken when cool enough to handle.
3. Peel skin from plantains and slice diagonally. Melt butter in skillet over medium heat. Place plantains in skillet and sauté until softened and golden. Set aside.
4. To build the wrap, heat Mission® Golden Wheat Wraps until warm and pliable. Fill each wrap with 2 ounces of fried rice, 2 ounces of chicken, 4 slices of plantains and drizzle with 1 tablespoon of Mango Chutney glaze. Fold in sides of wrap, then fold forward to seal.



## Recipes

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### Mango Chutney Glaze

Serves 1

#### Ingredients:

- 7 oz. (0.66 cup) Mangos Chutney
- 5 oz. (0.5 cup) Peaches Preserves
- 1 oz. (1 1/2 Tbs.) Lime Juice
- 3/4 oz. (2 tsp.) Honey Mustard
- 3/10 oz. (4 Tbs.) Cilantro Leaves, minced

#### Directions:

1. Whisk ingredients in a sixth pan and place on cold line.