



## Recipes

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# Chicken Milanese

Serves 5

### Ingredients:

3 Mission® 8" Heat Pressed Flour Tortillas (10410)  
1/2 cup Hazelnuts , chopped  
1 Tbsp. Fresh Rosemary  
1 lbs. Chicken Breasts, cut into six 1/4" thick strips  
Garlic Salt to taste  
Black Pepper to taste  
1 large Egg , beaten  
1/2 cup Vegetable Oil  
Golden Roma Tomato Sauce (see Related Recipe)

### Directions:

1. In a food processor, process the Mission® flour tortillas to a fine crumb. Add hazelnuts and rosemary, process into crumbs. Transfer crumbs to a medium bowl. Set aside.
  2. Sprinkle chicken with garlic salt and black pepper to taste.
  3. Coat chicken with egg then dip into crumb mixture to coat.
  4. Heat a heavy skillet over medium heat, add oil and fry chicken for about 2 minutes each side until done. Let cool on a paper towel lined surface.
  5. Serve with the Golden Roma Tomato Sauce.
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### Golden Roma Tomato Sauce

Serves 1

#### Ingredients:

2 Tbsp. Olive Oil  
1 Tbsp. Minced Garlic  
1 Tbsp. Fresh Minced Sage  
1 Tbsp. Fresh Minced Italian Parsley  
1 can (14.5 oz) Golden Roma Tomato , crushed  
2 oz. (1/4 cup) White Wine  
1 Tbsp. White Balsamic Vinegar  
Salt , to taste  
Pepper , to taste

#### Directions:

1. Saute garlic, sage and parsley in olive oil over medium heat until garlic starts to brown.
2. Add crushed tomatoes, wine and vinegar and simmer for 10 minutes. Season to taste with salt and pepper.