



Recipes

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Borracho Chicken & Red Bean Burrito

Serves 1

Ingredients:

- 1 Mission® 12" Jalapeño Cheese Wrap (10256)
- 1 cup Chicken and Rice Mixture (see Related Recipe)
- 2 Tbsp. Shredded Jack Cheese
- 2 Tbsp. Prepared Guacamole

Directions:

1. Heat the tortillas to make them more pliable before filling with the chicken/beans and rice mixture, cheese and guacamole. Fold in the sides of the wrap, then fold forward to seal.

Shredded Chicken

Serves 1

Ingredients:

- 1 whole (about 3 1/2 lb.) Chicken , cut into quarters
- Water

Directions:

1. Place the chicken pieces in a medium stockpot and cover with water. Bring to a boil over medium high heat, cover and cook until chicken is cooked through, about 30 minutes.
 2. Remove the chicken from the water and let cool. Reserve the cooking liquid for the tomato sauce. Once the chicken is cool enough to handle, remove the meat from the bones and tear into shreds. Should yield about 3 cups of shredded meat.
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Chicken with Red Beans and Rice

Serves 1

Ingredients:

24 oz. (3 cups) Water
12 oz. (1³/₄ cups) White Rice
8 oz. (1 cup) Bacon , chopped
10 oz. (2 cups) White Onions , diced
4 tsp. Minced Garlic
2 (15 oz.) cans Red Kidney Beans
8 oz. (1 cup) Dark Beer
7 oz. (2 cups) Shredded Chicken (see Related Recipe)
2 tsp. Salt
1 tsp. Black Pepper
1 1/5 oz. (3 Tbs.) Cayenne Pepper Sauce Pepper
Sauce (e.g. Frank's)
.5 tsp. Cumin

Directions:

1. Bring the water to a boil in a small saucepan. Add the rice, cover, reduce heat and simmer for 20 minutes until rice is done. Set aside.
2. In a large skillet over medium heat, cook the bacon until crisp. Add the onion and garlic and sauté until soft, about three minutes. Add the beans and cook for another three minutes.
3. Add the beer. Scrape the skillet to help deglaze the pan. Add the cooked rice, shredded chicken, salt, pepper, cayenne sauce and cumin. Mix well.