



Recipes

MISSIONFOODSERVICE.COM

Aromatic Chicken Filling

Serves 1

Ingredients:

1/2 oz. (2 Tbs.) Olive Oil
1/4 oz. (1 1/2 tsp) Chopped Garlic
1 1/4 oz. (1/3 cup) Chopped Red Onions
1 lbs. Chicken Breast, 1/2" diced
1/8 oz. (1 1/2 Tbs.) Chopped Cilantro
1 tsp. Ground Cumin
1 tsp. Ground Coriander
1 tsp. Curry Powder
1/2 tsp. Salt

Directions:

1. Heat the olive oil in a skillet over medium-high heat. Add the garlic and onion and sauté until softened.
2. Add the diced chicken breast and sauté until chicken is cooked through. Add remaining ingredients and continue cooking for 2 minutes more. Set aside and let cool for assembly.
3. Add the diced chicken breast and sauté until chicken is cooked through. Add remaining ingredients and continue cooking for 2 minutes more. Set aside and let cool for assembly.