



Recipes

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Marrakech Chicken & Onion Tortilla En Croute

Prep Time: 10 Minutes

Cooking Time: 35 Minutes

Serves 2

Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 3 cups Braised Marrakech Chicken (see Related Recipe)
- 2 Egg Whites , whisked
- 1 cup Crushed Almond
- 1 cup Sunflower Seed
- Cinnamon , to coat
- Turbinado Sugar , to coat
- Salt to taste
- Confectioners Sugar , to garnish

Directions:

1. Take the Mission® Garlic Herb Wrap and cut eight 3" deep slits, cutting towards center of wrap, creating eight wedges and keeping the wrap intact.
2. Place three cups of Braised Marrakech Chicken mixture in a tall mound in the center of the wrap.
3. Brush egg whites on slits and lift one wedge to chicken mixture.
4. Repeat process, "gluing" wedges together to form a cone shape.
5. Brush outside of en croute with remaining egg whites, and sprinkle with crushed almonds, sunflower seeds, turbinado sugar and salt.
6. Place wrap en croute in 400° F oven on parchment lined baking sheet.
7. Bake approximately 10 minutes or until outside of wrap is toasted.
8. Finish with confectioners sugar and cinnamon.



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Braised Marrakech Chicken

Serves 1

Ingredients:

5 cups Sweet Potatoes , diced ¼"
2 Tbsp. Vegetable Oil
4 Tbsp. Unsalted Butter
1.5 lbs. Boneless and Skinless Chicken Thighs
1 cup Pearl Onion
2 cups Sweet Onions , diced
2 Tbsp. Fresh Cilantro Leaves
.5 cup Dried Apricot
.75 cup Red Grapes
1 tsp. Cumin
1 tsp. Cinnamon
1 tsp. Paprika
1 tsp. Ginger
1 tsp. Salt
.75 tsp. Black Pepper
.25 cup Orange Juice
1.5 cups Water
2 Tbsp. Fresh Mint , chopped

Directions:

1. Toss diced sweet potatoes in vegetable oil and season with salt and pepper.
2. Place potatoes in 400° F oven for approximately 20-25 minutes or until softened; set aside.
3. In large saucepan over medium heat, add butter and diced onions. Sauté until onions are softened.
4. Season chicken thighs with seasonings and place in pan with onions. Flip halfway through cooking and add orange juice and water.
5. Continue cooking and add apricots, red grapes, pears, and onions until chicken until fully cooked about 30 minutes. Add additional liquid if needed to prevent dryness.
6. Remove chicken and lightly shred meat.
7. Add shredded chicken and sweet potatoes back to mixture.
8. Finish with cilantro and mint.
9. Remove from heat.