



Recipes

MISSIONFOODSERVICE.COM



Related Recipe(s) on the Following Page(s)

Moroccan Spiced Chicken in Almond-Sesame Tortilla Cones

Prep Time: 20 Minutes

Cooking Time: 7 Minutes

Serves 1

Ingredients:

2 Mission® 8" Pressed Mazina™ Tortillas (08043)

1 cup Almond , crushed

1/2 cup Sesame Seeds

1/4 tsp. Paprika

1 tsp. Turbinado Sugar

6 oz. Tri Color Couscous (see Related Recipe)

4 oz. Sautéed Onions (see Side Dishes)

4 Moroccan Spiced Chicken Skewers (see Related Recipe)

2 oz. Pomegranates Glaze

Directions:

1. Brush one side of Mission® Mazina™ Tortilla with egg whites and dust with almonds, sesame seeds, paprika and sugar. Flip tortilla over, dry side over, centering on your first two fingers.
2. Place in large muffin pan to create a cone shape.
3. Brush inside of tortilla with egg whites and remaining almonds, sesame seeds, paprika and sugar.
4. Place in 350° F oven for about 15 minutes or until tortillas are lightly golden brown.
5. Remove from oven and place on plate.
6. Put sautéed onions in one of the Almond & Sesame Tortilla Cones.
7. Fill remaining cone with Tri Color Couscous and finish with Moroccan Spiced Chicken Skewers.



Recipes

MISSIONFOODSERVICE.COM



Tri Color Couscous

Serves 1

Ingredients:

2 Tbsp. Olive Oil
2 tsp. Garlic , minced
2 cups Sweet Onions , julienne
.5 cup Golden Sultana Raisins
1.5 tsp. Salt
3 cups Water
3 cups Tri Color Couscous
2 Oranges , segmented
1 cup Pomegranate Seeds
2 Tbsp. Fresh Mint , chopped
2 Tbsp. Fresh Cilantro , chopped
.5 tsp. Cinnamon

Directions:

1. Place olive oil in stock pot over medium heat. Sauté onions and garlic until softened.
2. Add salt, raisins and water and bring to a boil.
3. Pour in couscous and whisk constantly to avoid lumps. Cover and remove from heat.
4. Let couscous sit for five minutes; remove lid and break up any lumps.
5. Add in orange segments, pomegranate seeds and cinnamon.
6. Serve warm or cold.





Recipes

MISSIONFOODSERVICE.COM



Moroccan Spiced Chicken Skewers

Serves 1

Ingredients:

.25 tsp. Turmeric

2 tsp. Chile Powder

1.5 tsp. Cumin

.5 tsp. Cinnamon

.5 tsp. Salt

.5 tsp. Black Pepper

Vegetable Oil

12 oz. Boneless, Skinless Chicken Breasts, cut into 2" strips

12 6" Bamboo Skewers , soaked in water

Directions:

1. Mix dry spices together.

2. Brush chicken strips with vegetable oil and coat with spices.

3. Let sit 4-8 hours or overnight.

4. Preheat grill to medium heat.

5. Add chicken skewers flipping once until minimal internal temperature reaches 165°.