



Recipes

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Chicken Tikka Tortilla Crunch Roll

Serves 2

Ingredients:

- 16 Mission® 6" Blue Corn Tortillas (10612)
- 1 Mission® 12" Chipotle Chile Wrap (10253)
- 2 lbs. Boneless Chicken Breasts
- 3 1/2 oz. Tikka Masala Paste (found in Indian Markets)
- 4 oz. Plain Yogurt
- 12 oz. Water
- 2 oz. Cucumber Rajita (see Related Recipe)
- 5 oz. Basmati Rice , prepared
- 1 oz. Mango Chutney
- 1 oz. Mission® Pre-cut Unfried Tri-Color Tortilla Strips (04931) , fried and crushed

Directions:

1. Whisk together tikka masala paste, yogurt and water in stainless bowl, breaking up any lumps.
2. Reserve 8 ounces of marinade in separate container.
3. Marinate chicken in remaining tikka masala sauce at least 4 hours or overnight in refrigerator.
4. Remove chicken from marinade and grill until proper internal temperature is reached.
5. Cut chicken into thin strips (or shred).
6. Steam Mission® Blue Corn Tortillas and place on work surface.
7. Place grilled chicken tikka in center of tortilla.
8. Drizzle chicken with ½ ounce of yogurt and tightly roll to close, brushing water on edges to seal.
9. Place in fryer until crispy.
10. To cut chipotle wrap for rolls: 1) Cut Mission® Chipotle Chile Wrap in half; 2) Cut each half into a 8"x4½" rectangle; 3) Place both 4½" cut side of rectangles closest to you.
11. Spread 1 ounce of Cucumber Rajita evenly over each rectangle.



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Cucumber Rajita

Serves 1

Ingredients:

8 oz. English Cucumbers , shredded
3 oz. Yellow Onions , minced
.25 tsp. Kosher Salt
.25 tsp. Black Pepper
1.25 oz. Fresh Mint , chopped
1 tsp. Lime Juice
8 oz. Plain Yogurt

Directions:

1. Fold all ingredients together in stainless bowl.
2. Label, date and refrigerate.