



Recipes

MISSIONFOODSERVICE.COM

Moroccan Chicken Wrap

Serves 1

Ingredients:

1/2 Mission® 12" Spinach Herb Wrap (10251)
1/2 Tbsp. Fresh Mint , chiffonade
1 Tbsp. Yogurt
1/2 tsp. Madras Curry Powder
1/4 cup Couscous , steamed, heated
1 Tbsp. Unsalted Soy Nuts, roasted
1 Tbsp. Golden Raisins
1/4 cup Mixed Greens (Mesclun Salad)
4 oz. Boneless Skinless Chicken Breast, small dice,
heated

Directions:

1. Cut the Mission® Spinach Herb Wrap in half.
2. Warm half the wrap for serving.
3. Combine mint, yogurt and curry powder. Evenly spread over entire tortilla.
4. Place couscous in the center of the tortilla.
5. Top with soy nuts and raisins.
6. Top with mixed greens.
7. Top with chicken.
8. With the rounded wrap side facing you (straight end at the top) fold the bottom $\frac{1}{4}$ of the wrap upwards, roll the right side edge over and across to the left side; creating an open ended wrap.
9. Serve.