



Recipes

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Chipotle Fajita Chicken Chimi

Serves 1

Ingredients:

- 1 Mission® 8" Fry-Ready Tortilla (37185)
- 3/4 oz. Chipotle Pesto (see Related Recipe)
- 1 oz. Grilled Chicken , thinly sliced
- 1 oz. Caramelized Onion
- 2 oz. Red, Yellow and Green Bell Peppers , thinly sliced and sautéed
- 1 oz. Colby Jack Cheese , shredded
- 1 oz. Sour Cream

Directions:

1. Heat Mission® Stretched Style Flour Tortilla and place on work surface.
 2. Spread Chipotle Pesto evenly over entire tortilla.
 3. Place remaining ingredients in center, and tightly roll to close "burrito style."
 4. Brush end of tortilla with hot water if needed to seal.
 5. Gently place in fryer until tortilla is lightly golden brown.
 6. Remove from fryer and drain.
 7. Serve with a side of sour cream for dipping.
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Chipotle Pesto

Serves 1

Ingredients:

- 1 Tbsp. Chipotle in Adobo Sauce, drained and rinsed
- 1 oz. Fresh Cilantro , chopped
- 1 oz. Olive Oil
- 1/4 tsp. Kosher Salt

Directions:

1. Mince chipotles and place in mixing bowl.
2. Whisk in remaining ingredients.
3. Place in storage container.
4. Label, date and refrigerate.