



Recipes

MISSIONFOODSERVICE.COM



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

Thai Curry Chicken Roller

Serves 1

Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 1 Tbsp. Lime Mayonnaise (see Related Recipe)
- 1 leaf Bibb Lettuce
- 1 oz. Red Curry Chicken (see Related Recipe)
- 1/2 oz. Broccoli Florets, blanched and chopped
- 1/2 oz. Shredded Carrot
- 1/2 oz. Red Bell Pepper Strips
- 1/2 oz. Bean Sprouts
- 2 tsp. Chopped Peanuts
- 2 oz. Sweet Chile Sauce

Directions:

1. Heat Mission® Flour Tortilla and place on work surface.
2. Spread Lime Mayonnaise over entire tortilla and place one small bibb lettuce leaf in center of tortilla.
3. Top with shredded Red Curry Chicken, broccoli, shredded carrots, red bell pepper strips, bean sprouts and chopped peanuts.
4. Tightly wrap to close "burrito style" and cut on a bias to serve.
5. Serve with a side of sweet chili sauce for dipping.

Lime Mayonnaise

Serves 1

Ingredients:

- 8 oz. Mayonnaise
- 2 tsp. Fresh Garlic , chopped
- 1.5 oz. Lime Juice
- 1 Tbsp. Fresh Parsley , chopped

Directions:

1. Blend all ingredients in a mixing bowl.
 2. Label, date and refrigerate.
-



Recipes

MISSIONFOODSERVICE.COM



Red Curry Chicken

Serves 1

Ingredients:

- 1 oz. Olive Oil
- 1/2 lbs. Chicken Breast, boneless and skinless
- 1 Tbsp. plus 1 tsp. Red Curry Paste
- 14 oz. Coconut Milk
- 1 oz. Lime Juice
- 3 oz. Light Brown Sugar

Directions:

1. Heat olive oil in heavy sauté pan over medium heat. Brown chicken on both sides.
2. Add red curry paste and coconut milk to pan, scraping up any browned bits in bottom of pan.
3. Bring to a simmer. Add lime juice and brown sugar.
4. Reduce heat to low and continue cooking until chicken is tender, about 20-30 minutes.
5. Remove from heat and cool. Shred chicken and leave in red curry sauce.