



Recipes

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Tandoori Chicken Enchiladas

Prep Time: 5 Minutes

Cooking Time: 20 Minutes

Serves 2

Ingredients:

3 Mission® 4.5" White Corn Tortillas (20123)
1 package (1¾ oz.) Tandoori Powder Spice Pack (found
in Indian Grocery Markets)
4 oz. Plain Yogurt
4 oz. Water
2.25 oz. Grilled Chicken , thinly sliced
1 oz. Caramelized Onion
Mango Salsa to garnish (see Related Recipe)

Directions:

1. Whisk together tandoori spice pack with yogurt and water.
2. Place in saucepan over medium heat and whisk together until heated throughout.
3. Heat Mission® White Corn Tortillas on flattop and place on work surface.
4. Place ¾ ounce of grilled chicken and two teaspoons of caramelized onions in center of each tortilla. Drizzle chicken with one teaspoon of tandoori sauce.
5. Roll to close and place on plate seam side down.
6. Ladle three ounces over chicken tortilla rolls.
7. Finish with Mango Salsa.





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Mango Salsa

Serves 1

Ingredients:

4 cups (1¼ lb.) Mangos , peeled and diced
2 Tbsp. (1 oz.) Lime Juice
2 Tbsp. (¼ oz.) Cilantro Leaves, chopped
2 oz. (2/3 cup) Red Onions , diced
5 oz. (2/3 cup) Roma Tomatoes , diced
2 tsp. (¼ oz.) Serrano Chiles
Salt to taste

Directions:

1. In a medium bowl, mix mango, lime juice, cilantro leaves, red onion, tomato, serrano chile and salt. Transfer to a 1/6 steam table pan. Cover and store in refrigerator until ready to use.