



## Recipes

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# Buffalo Chicken Andouille Wrap

Prep Time: 3 Minutes

Cooking Time: 20 Minutes

Serves 1

### Ingredients:

1 Mission® 12" Chipotle Chile Wrap (10253)  
1 oz. Fire Roasted Tomato Spread (see Related Recipe)  
1/3 cup Red Beans and Rice (see Related Recipe)  
1.5 oz. Grilled Chicken , thinly sliced  
1.5 oz. Andouille Sausages , bias cut  
1/2 oz. Caramelized Onion  
3/4 oz. Red and Green Bell Pepper , thinly sliced and sautéed  
Olive Oil to brush  
Buffalo Wing Sauce to garnish

### Directions:

1. Place Mission® Buffalo Bleu Tortilla on work surface.
2. Spread one tablespoon of Fire Roasted Tomato Spread evenly over entire wrap surface.
3. Place Red Beans and Rice in center of wrap. Top with chicken, sausage and drizzle remaining sauce over chicken.
4. Top with onions and peppers. Bring sides towards center and roll to close.
5. Lightly brush outside of wrap with oil and place on flattop to toast both sides.
6. Cut in half to serve.





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### Red Beans and Rice

Serves 1

#### Ingredients:

1 Tbsp. Olive Oil  
8 oz. Yellow Onions , minced  
1 Tbsp. Cajun Spice Seasoning  
1 tsp. Garlic , minced  
2 tsp. Chicken Base  
2 2/3 cups Water  
1 cup Long Grain Wild Rice  
2/3 cup Red Beans , rinsed and drained

#### Directions:

1. Heat oil in saucepan over medium high heat.
  2. Add onions and cook until lightly caramelized.
  3. Add Cajun Spice seasoning and garlic. Stir to coat onions.
  4. Add chicken base and water. Bring to a boil.
  5. Add red beans and rice. Bring to a simmer. Cover and reduce heat to low.
  6. Continue cooking 20 minutes until rice is cooked and liquid is absorbed.
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### Fire Roasted Tomato Spread

Serves 1

#### Ingredients:

1 Tbsp. Olive Oil  
8 oz. Roma Tomatoes , sliced  
1/2 tsp. Kosher Salt  
1/2 tsp. Black Pepper  
1 Tbsp. Jalapeno Pepper , minced  
1 Tbsp. Lemon Juice  
1 1/2 oz. Mayonnaise  
2 tsp. Fresh Parsley , chopped

#### Directions:

1. Toss sliced tomatoes in olive oil in mixing bowl. Sprinkle with salt and pepper.
2. Place on sheet pan in 425° oven for 10-15 minutes or until tomatoes are slightly charred around edges.
3. Remove from oven to cool.
4. Place all ingredients together in food processor.
5. Pulse until almost smooth.
6. Label, date and refrigerate.