



Recipes

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Chicken Tikka Taco Sliders

Serves 1

Ingredients:

- 3 Mission® 4.5" White Corn Tortillas (20123)
- 1.5 oz. Tikka Masala Yogurt (see Related Recipe)
- 3.5 oz. Chicken Tikka (see Related Recipe)
- 3/4 oz. English Cucumber Rajita (see Related Recipe)
- 1.5 oz. Diced Mangos
- Red Bell Pepper to garnish

Directions:

1. Heat Mission® White Corn Tortillas on flattop.
 2. Place tortillas on plate.
 3. Drizzle one-half ounce of Tikka Masala Yogurt in the center of each tortilla.
 4. Top each with 1.2 ounces of Chicken Tikka, one-half ounce of English Cucumber Rajita, one-half ounce of diced mangos and red bell peppers.
 5. Fold over to serve.
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Chicken Tikka Boti

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

- 2 each 8" Heat Pressed Flour Tortillas (10410)
- Chicken Marinade , see related recipe
- 4 oz. Chicken Thigh and Leg Meat , boneless , cut into 1 1/2" cubes
- 1 1/2 oz. Green Pepper , large dice
- 1/8 lb. Onion , large chunks
- 2 oz. Tomatoes , fresh , diced
- 1 leaves Bibb Lettuce

Directions:

1. Set aside 12 oz. of chicken marinade, reserve refrigerated. Marinate the chicken pieces in the remaining marinade overnight in a sealed, plastic bag.
2. Create the skewers alternating chicken, onion, and pepper, approximately three times or until each skewer has 2 oz. of chicken, 3/4 oz. of pepper, and 1/2 oz. of onion. Grill the skewers until the chicken registers 165°F.
3. To serve, top two flour tortillas with the cooked, skewered ingredients, 1 oz. tomato, and a lettuce leaf. Top each tortilla with 1 tbsp. of the reserved marinade. Roll tortilla, folding in one side to create a wrap.





English Cucumber Rajita

Serves 1

Ingredients:

- 2 oz. Yellow Onions , minced
- 1 oz. plus 2 tsp. Fresh Mint Leaves, chopped
- 1/2 tsp. Kosher Salt
- 6 oz. Plain Yogurt
- 1/4 tsp. Black Pepper
- 1 Tbsp. plus 2 tsp. Lime Juice
- 24 oz. English Cucumbers , matchstick cut

Directions:

1. Place onions, mint, salt, yogurt, black pepper and lime juice in mixing bowl.
 2. Whisk together and fold in English cucumbers.
 3. Place in storage container. Allow to marinate at least 2 hours to allow flavors to develop.
 4. Label, date and refrigerate.
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Tikka Masala Yogurt

Serves 1

Ingredients:

3.5 oz. Tikka Masala Paste (found in Indian Markets)

4 oz. Hot Water

8 oz. Plain Yogurt

Directions:

1. Heat water in saucepan over medium-high heat. Bring to a simmer.
2. Add tikka masala paste and stir until dissolved.
3. Remove from heat and cool.
4. Place tikka masala sauce in mixing bowl and whisk in yogurt.
5. Place into squeeze bottles. Label, date and refrigerate.