



Recipes

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Thai Chicken Curry Burrito

Prep Time: 20 Minutes

Cooking Time: 4 Minutes

Serves 1

Ingredients:

- 1 12" Multigrain Tortilla (14634)
- 1 1/2 oz. wt. Brie Cheese , rind removed
- 4 oz. vol. Basmati Rice , prepared
- 4 oz. vol. Red Thai Chicken (see recipe)

Directions:

1. Spread brie cheese evenly over entire wrap.
 2. Place basmati rice in center of wrap. Top with red Thai chicken curry, bring sides towards center and tightly roll to close.
 3. Place on lightly oiled flattop or griddle pan seam side down and toast both sides to a light golden brown.
 4. Top with a garnish of Thai Basil if desired.
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Red Thai Chicken Curry

Serves 1

Ingredients:

1 oz. vol. Vegetable Oil
1 oz. vol. Red Curry Paste
1 lbs. Chicken Breasts, Boneless/Skinless
1 oz. vol. Fresh Ginger , minced
8 oz. vol. Carrots , peeled and sliced on a bias
18 oz. vol. Broccoli florets, blanched
5 oz. vol. Red Bell Peppers , chopped
5 oz. vol. Green Bell Peppers , chopped
12 oz. vol. Sweet Onions , chopped
4 oz. vol. Vegetable Stock
1/4 tsp. Kosher Salt
14 oz. vol. Coconut Milk
6 oz. vol. Heavy Cream
1 oz. vol. Light Brown Sugar
1 oz. Thai Basil , chopped

Directions:

1. Whisk 1 Tbsp of oil and 1 Tbsp. of red curry paste in mixing bowl. Thinly slice chicken breast meat and toss in red curry paste oil.
2. Add chicken in a large sauté pan over medium high heat. Cook until chicken is just finished. Remove chicken from pan and set aside.
3. Add remaining oil and paste in pan.
4. Add vegetables and ginger. Sauté until onions are translucent.
5. Add vegetable stock, salt and coconut milk and bring to a boil.
6. Add heavy cream and chicken and bring to a simmer.
7. Hold warm for service or chill until ready for use.