



Recipes

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Chicken and Torr-ffle

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 2 each 6" Heat Pressed Flour Tortillas (10400)
- 1 1/2 Tbsp. Chipotle Maple Cream Cheese, see recipe
- 0 to dip Egg Batter
- 3 oz. Fresh Breaded Chicken Tenders, fried
- 1 1/2 oz. vol. Chipotle Maple Syrup, see recipe

Directions:

1. Spread one tortilla with chipotle maple cream cheese and close with other tortilla.
 2. Dip both sides of tortilla in egg batter and place in waffle maker. Close waffle maker and cook approximately 2 minutes or until tortilla is golden brown.
 3. Remove tortilla waffle from waffle maker and place on cutting board.
 4. Cut into quarters and layer with fried chicken tenders.
 5. Drizzle with chipotle maple syrup and serve with a side of garlic butter if desired.
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Chipotle Maple Cream Cheese

Serves 1

Ingredients:

11 oz. Cream Cheese

6 oz. vol. Dark Brown Sugar

1 oz. vol. Maple Syrup

Directions:

1. Place all ingredients together in a food processor.
 2. Blend until smooth.
 3. Place in a storage container.
 4. Refrigerate up to 2 hours to firm up before ready for use.
 5. Label, Date and Refrigerate.
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Chipotle Maple Syrup

Serves 1

Ingredients:

1/4 tsp. Chipotle Paste

6 oz. vol. Maple Syrup

Directions:

1. Whisk both ingredients together in mixing bowl.
2. Place in storage container until ready for use.
3. Label, Date and Refrigerate.