



## Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

# Enchilada Chicken Salad Wrap

Prep Time: 30 Minutes

Serves 1

### Ingredients:

6 oz. vol. Pre-cut Unfried White Corn Tortilla Strips  
(06771)

1 each 12" Jalapeño Cheese Wrap (10256)

1 Tbsp. Sour Cream

10 oz. vol. Iceberg Lettuce , shredded  
to dust Chile Powder

3 oz. vol. Diced Tomatoes

1 oz. vol. Fresh Avocado , sliced

1 1/2 oz. vol. Yellow Onions , chopped

1 1/2 oz. vol. White Cheddar Cheese , shredded

2 oz. vol. Cilantro Lime Vinaigrette

3 oz. vol. Smoked Chicken , shredded

1 oz. vol. Enchilada Sauce , see related recipe

### Directions:

1. Fry white tortilla strips and season with salt and chili powder. Set aside.

2. Place jalapeno cheddar wrap on work surface. Cut a 12 o clock line towards center of wrap. Roll into a cone shape and place in a cone holder.

3. Drizzle inside of wrap with sour cream.

4. Place iceberg lettuce, seasoned tortilla strips, tomatoes, avocado, onions and shredded white cheddar cheese in mixing bowl. Drizzle with cilantro lime vinaigrette and toss to coat.

5. Place salad in jalapeno cheddar cone.

6. Toss shredded chicken in enchilada sauce and place in the center of cone to serve.





## Recipes

MISSIONFOODSERVICE.COM

### Enchilada Dressing

Serves 1

#### Ingredients:

3 each Large Red Tomatoes , quartered  
3 each Jalapeño , stems removed, cut in half  
1 each Red Bell Pepper , stems and seeds removed  
to taste Salt and Pepper  
1 oz. vol. Olive Oil  
8 oz. vol. Yellow Onions , chopped  
8 oz. vol. Chicken Stock  
6 oz. vol. Tomato Paste  
1/4 cup Granulated Sugar

#### Directions:

1. Place tomatoes, jalapenos and red peppers in mixing bowl. Drizzle with 1 Tbsp. of olive oil to coat and season with salt and pepper. Place under broiler until charred. Remove from heat and set aside to cool slightly.
2. Heat olive oil in sauté pan over medium heat and caramelize onions. Add tomato paste and stir to coat onions. Add granulated sugar and stir to dissolve. Deglaze pan with chicken stock and scrape up brown bits in pan. Remove from heat and cool slightly.
3. Place all ingredients in blender and puree until smooth.
4. Cool completely.
5. Place in storage container. Hold refrigerated until ready for use.