



Recipes

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Crunchy Piri Piri Chicken Salad Wrap

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1 each 12" Chipotle Chile Wrap (10253)
- 1 oz. vol. Piri Piri Ranch Dressing , see related recipe
- 8 oz. vol. Romaine Lettuce , shredded
- 3/4 oz. vol. Roasted Corn
- 3/4 oz. vol. Green Onion , thinly sliced
- 2 oz. vol. Roma Tomatoes , sliced in thin wedges
- 1 oz. vol. Bacon , cooked and chopped
- 1 oz. vol. Red Cabbage , shredded
- 1 Tbsp. Piri Piri Sauce , medium (Nandos)
- 1 Tbsp. Liquid Butter
- 2 oz. wt. Fried Chicken Strips, chopped

Directions:

1. Place buffalo bleu cheese wrap on work surface. Cut a 12 o clock line towards center of wrap and roll into a cone shape. Place in a cone holder.
2. Drizzle 1 oz. of Piri Piri ranch dressing evenly inside of cone.
3. Place shredded romaine, roasted corn, green onions, diced tomatoes, bacon and red cabbage in mixing bowl. Toss together and place inside of cone.
4. In a separate bowl, whisk together liquid butter with piri piri sauce.
5. Toss fried chicken strips in piri piri butter and place in center of cone to serve.





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Piri Piri Ranch Dressing

Serves 1

Ingredients:

- 4 oz. vol. Ranch Dressing (Naturally Fresh)
- 3 Tbsp. Piri Piri Sauce (Nandos)

Directions:

1. Whisk ranch dressing and piri piri sauce together in mixing bowl.
2. Place in squeeze bottle and hold refrigerated until ready for use.