



Recipes

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Plum Glazed Chicken Marbella Burrito

Prep Time: 20 Minutes

Cooking Time: 60 Minutes

Serves 1

Ingredients:

- 8 each 12" Garlic Herb Wraps (10252)
- 1 Tbsp. Whole Sweetcream Butter
- 2 1/2 lbs. Chicken Thighs, Boneless Skinless
- 24 oz. vol. Plum Glaze , see related recipe
- 4 cups Wild Red Rice , (MARS Foodservice), prepared
- 2 tsp. Fresh Oregano , chopped
- 2 tsp. Fresh Parsley
- 4 tsp. Capers
- 4 oz. vol. Green Olives , sliced
- 4 oz. vol. Goat Cheese , crumbled

Directions:

1. Heat butter over medium heat in large nonstick skillet. Brown chicken thighs in batches and transfer to a roasting pan.
2. Pour 12 oz. of plum glaze over chicken thighs and place in 350 oven. Continue cooking approximately 45-60 minutes or until glaze is thickened and chicken begins to fall apart when touched with fork. Remove from oven.
3. Heat garlic herb tortilla in steam cabinet or on flattop. Place on worksurface.
4. Brush each garlic herb tortilla with 1 ½ oz. of plum glaze.
5. Place 4 oz. of wild red rice in center of each tortilla. Top each with 4 oz roasted chicken, ¼ tsp. each parsley and oregano, ½ tsp of capers, 1 Tbsp. of sliced green olives and 1 Tbsp. of crumbled goat cheese.
6. Tightly roll to close. Place on flattop to toast tortilla.
7. Serve warm.



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Plum Glaze

Serves 1

Ingredients:

- 1 Tbsp. Olive Oil
- 1 1/2 Tbsp. Fresh Garlic , minced
- 1 cup Yellow Onion , minced
- 1 cup Light Brown Sugar
- 2 cups Plum Juice
- 1/2 cup All Natural Cherry Juice
- 1/2 cup Dried Plums

Directions:

1. Heat olive oil in sauce pot over medium heat.
2. Add garlic, onions, dried plums and light brown sugar. Deglaze pan with plum and cherry juices. Reduced by 1/2.
3. Remove from heat and cool completely.