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Chicken Biriyani Soft Tacos

Prep Time: 30 Minutes

Cooking Time: 25 Minutes

Serves 2

Ingredients:

- 2 each 6" Heat Pressed Flour Tortillas (10400)
- 2 1/2 oz. wt. Chicken Biriyani , Marinated , see related recipe
- 4 oz. vol. Biriyani Infused Rice , see related recipe
- 2 oz. vol. Churri Yogurt Sauce, see related recipe
- Peach , Pineapple or Mango Chutney garnish

Directions:

1. Remove chicken breasts from marinade and cook in a hot heavy skillet, flattop or grill until proper internal temperature is reached.
2. Place on cutting board and set aside.
3. Heat 6" Pressed flour tortillas and place on serving plate.
4. Ladle ½ oz. of churri yogurt sauce in the center of each tortilla.
5. Top each tortilla with 2 oz. of biriyani infused rice, remaining churri sauce and garnish with chutney to serve.





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Chicken Biryani Marinade

Serves 1

Ingredients:

- 1 cup Marinade
- 2 Tbsp. Fresh Garlic , chopped
- 2 1/2 Tbsp. Fresh Ginger , chopped
- 2 Tbsp. Garam Masala
- 6 oz. vol. Plain Yogurt
- 2 lbs. Boneless/Skinless Chicken Breast

Directions:

1. Place all ingredients except chicken into a food processor and blend until almost smooth.
 2. Place chicken breasts in a mixing bowl and fold in yogurt marinade until chicken is thoroughly coated.
 3. Marinate chicken 6 hours or overnight.
 4. Hold refrigerated until ready for use.
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Biriyani Infused Rice

Serves 1

Ingredients:

3 Tbsp. Ghee or Liquid Butter
2 cups Yellow Onions , finely chopped
5 each Whole Cloves
8 each Black Peppercorns
1/4 tsp. Cardamon Seeds
4 each Cardamon Pods
3/4 tsp. Tumeric
1/4 tsp. Ground Cinnamon
10 oz. vol. Basmati Rice (MARS Foodservie)
20 oz. vol. Water

Directions:

1. Heat ghee in medium saucepot over medium heat.
 2. Add onions and cook until softened but not brown.
Add spices and rice.
 3. Stir to coat rice and add water.
 4. Bring all ingredients to a boil and stir once.
 5. Cover and reduce heat to low and cook until most of liquid has evaporated.
 6. Hold rice warm for service. Fluff rice with a fork before serving.
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Churri Yogurt Sauce

Serves 1

Ingredients:

- 1 tsp. Ground Cumin
- 1/4 cup Fresh Mint , finely chopped
- 1/2 cup Fresh Cilantro , chopped
- 1 Tbsp. Fresh Ginger , minced
- 2 tsp. Green Chiles , minced
- 3/4 cup Plain Yogurt
- 3/4 cup Buttermilk
- 1/2 cup Yellow Onion , minced

Directions:

1. Fold all ingredients together in mixing bowl.
2. Place in a storage container and hold covered and refrigerated until ready for use.