



Recipes

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Chicken Gorgonzola and Pear Wrap

Serves 4

Ingredients:

- 4 Mission® 12" Tomato Basil Wraps (10250)
- 2 Mission® 6" White Corn Tortillas (10600) , cut into very thin 1/8" strips
- 1 cup Vegetable Oil
- 1/2 tsp. Salt
- Chicken Salad (see Related Recipe)
- Creamy Vinaigrette (see Related Recipe)

Directions:

1. Heat oil in a small saucepan to 380 degrees F.
 2. Quickly fry the corn tortilla strips, about 40 sections per batch. Transfer to a paper towel and salt immediately. Set aside.
 3. Warm wraps (tortillas). Place an equal amount of salad mixture on each wrap. Add the fried tortilla strips to each wrap.
 4. Fold each wrap like a burrito and serve.
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Chicken Salad

Serves 1

Ingredients:

3 cups diced, cooked Chicken Breast
1/2 cup toasted, chopped Walnuts
1/2 cup Gorgonzola Cheese , crumbled
2 Pears , halved, cored and sliced
1/2 cup Capers
1 Avocado , halved, cored and sliced
1/2 cup sliced Green Onion
1/2 cup seeded, cored and chopped Roma Tomato
4 cups Mixed Baby Greens
2 Tbsp. chopped Chives

Directions:

1. In a bowl, combine all ingredients for the chicken salad.
2. Pour the Creamy Vinaigrette dressing over the salad mixture and toss until thoroughly coated.

Creamy Vinaigrette

Serves 1

Ingredients:

1/2 cup Olive Oil
1/2 cup Red Wine Vinegar
2 Tbsp. Dijon Mustard
1 Tbsp. Country Dijon Mustard
2 Tbsp. Sour Cream
1/2 tsp. fresh Thyme
1/2 tsp. Salt (to taste)
1/2 tsp. fresh Black Pepper

Directions:

1. In a blender, combine all the ingredients for the creamy vinaigrette and blend until emulsified, about 20 seconds.