



Recipes

MISSIONFOODSERVICE.COM

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

Santa Fe Chicken 'n Cheese Soft Tacos

Serves 1

Ingredients:

(2 tacos per serving)

4 each Pre-cut Unfried White Corn Tortilla Strips
(06771)

Chopped Chicken Salad , see related recipe

Santa Fe Dressing , see related recipe (used in
Chopped Chicken Salad)

1 cup (4 oz.) Sharp Cheddar Cheese , shredded

1/4 cup (0.5 oz.) Romaine , finely shredded

Pre-cut Unfried Tri-Color Tortilla Strips (04931) , fried ,
to garnish

Directions:

1. Place a non-stick skillet over medium heat.

2. Spread ½ cup shredded cheddar cheese over two
Mazina™ Tortillas, top with the two remaining tortillas to
form two quesadillas. Toast each quesadilla in the pre-
heated skillet for approx. 45 seconds per side or until
cheese is melted. Make sure not to over toast the
quesadillas.

3. Once toasted spoon a ½ cup (3.5 oz.) of the
prepared chicken salad on one half of each quesadilla
and top each with 2 tablespoons of shredded romaine
lettuce and a garnish with the fried tri-color tortilla strips.
Fold into tacos and serve.



Recipes

MISSIONFOODSERVICE.COM

Santa Fe Dressing

Serves 1

Ingredients:

1 cup (8 oz.) Mayonnaise
2 tsp. Dark Chili Powder
1 tsp. Cilantro , minced
1/2 each (0.5 oz.) Lime Juice
2 tsp. (0.4 oz.) Pickled Jalapenos , minced
Kosher Salt to taste
Ground Black Pepper to taste

Directions:

1. Combine all ingredients in a mixing bowl; stir until all ingredients are well blended. Adjust seasoning if needed.
2. Store refrigerated until assembly.

Yield: 1 cup

Chopped Chicken Salad

Serves 1

Ingredients:

1 cup (6 oz.) Rotisserie Chicken , pulled (white and dark) , chilled
1/3 cup (2 oz.) Grape Tomatoes , halved
1/3 cup (3 oz.) Fresh Corn Kernels , roasted
1/3 cup (2 oz.) Canned Black Beans , drained and rinsed
1/4 cup (1 oz.) Cojito Cheese , crumbled
1/4 cup (2 oz.) Santa Fe Dressing , see related recipe

Directions:

1. Combine all ingredients in a mixing bowl; stir until all ingredients are well blended. Adjust seasoning if needed.
2. Store refrigerated until assembly.

Yield: 1 lb. / 2 cups