



## Recipes

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# 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.

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### 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

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### 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