



## Recipes

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## Crispy Chicken Flautas

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 2

### Ingredients:

3 each 8" Fry-Ready Tortilla (37185)

3 oz. wt. \*Grilled Chicken , shredded

3 oz. vol. Caramelized Onion and Berry Marmalade ,  
see related recipe

.5 oz. wt. BellaVitano Cheese , shredded (Sartori  
Foods)

1 Tbsp. All Purpose Flour

2 Tbsp. Water

### Directions:

1. Place stretch tortillas on worksurface.
2. Line shredded grilled chicken towards front of tortilla.
3. Top each with 2 tsp. of caramelized onion and berry marmalade and 2 tsp of shredded Bellavitano cheese.
4. Whisk flour and water together in a small bowl to make a slurry.
5. Brush top half of tortilla with slurry and tightly roll to close.
6. Place on a parchment lined sheet pan and cover with plastic wrap. Hold refrigerated until ready to cook.
7. When ready to serve, place Flautas in 350 fryer and cook until golden brown and center is hot.
8. Remove from fryer and drain.
9. Serve with remaining caramelized onion and berry marmalade to serve
10. \*Note: Shredded duck or pork could be substituted as well.



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## Caramelized Onion and Berry Marmalade

Serves 1

### Ingredients:

1 Tbsp. Bacon Fat  
4 cups Sweet Vidalia Onions  
2 Tbsp. Garlic Cloves , minced  
4 oz. vol. Hot Red Jalapeño Jelly  
4 oz. vol. Blackberry Preserves  
6 oz. vol. Orange Juice  
12 oz. vol. Raspberries  
1.75 cups Cherries , pitted  
2 Tbsp. Pectin  
4 oz. vol. Water

### Directions:

1. Heat bacon fat in saucepot over medium heat. Add onions and garlic and sauté until softened and beginning to caramelize.
2. Add hot red jalapeno jelly, blackberry preserves, orange juice, raspberries and cherries.
3. Continue cooking approximately 20 minutes. Whisk pectin and water together in a small bowl and add to marmalade.
4. Cook 10 more minutes. Remove from heat and cool completely.
5. Place in a storage container and hold refrigerated until ready for use.