



Recipes

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Chicken Parma Enchiladas

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 2 each (3 oz. total weight) Fresh Chicken Tenders
- Chicken Parma Breading , to coat , see related recipe
- Seasoned Egg Wash , to dip
- 3 oz. vol. Marinara Sauce , heated
- 1 oz. vol. Mozzarella Cheese , shredded
- 1 oz. vol. Parmesan Cheese , shredded

Directions:

1. Cut garlic herb tortilla into a half moon. Save remaining half for another use.
2. Cut tortilla in half to yield 2 wedges and quickly dip each piece into hot oil. Place on paper lined sheet pan to drain off excess oil.
3. Coat chicken strips in chicken parma breading, seasoned egg wash, and again in chicken parma breading. Shake off excess flour and place chicken strips in 350 fryer until proper internal temperature is reached. Remove from fryer and drain.
4. Spread 1 Tbsp. of marinara sauce on each quartered tortilla. Top each with a chicken strip and 1 tsp. of shredded parmesan cheese.
5. Fold over into a cone shape to close and place on plate.
6. Pour remaining marinara sauce over enchilada cones and top with remaining cheeses.
7. Place under a cheese melter or oven to melt cheese.
8. Remove from oven and serve immediately.



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Chicken Parma Breading

Serves 1

Ingredients:

- 1 cup All Purpose Flour
- 1 Tbsp. Basil
- 1.5 tsp. Garlic Powder
- 1.25 tsp. Kosher Salt
- 1.25 tsp. Black Peppers
- 1 cup Panko Crumbs

Directions:

1. Fold all ingredients together in a mixing bowl.
2. Adjust seasonings if needed. Place in a storage container.
3. Label, Date and Refrigerate.