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Coq Au Vin Chicken Crepes

Prep Time: 60 Minutes

Cooking Time: 5 Minutes

Serves 6

Ingredients:

12 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

Egg Batter , to dip (see related recipe)

1 1/2 lbs. Grilled Chicken , pulled

1/2 oz. wt (approx. 7 slices) Fresh Bacon , batonnet cut

2 cups Button Mushrooms , sliced

2 cups Sweet Onions , chopped

1 Tbsp. All Purpose Flour

1 tsp. Black Pepper

1/2 tsp. Kosher Salt

1 Tbsp. Fresh Garlic , minced

1 Tbsp. Fresh Thyme

1 1/2 tsp. Fresh Oregano , chopped

2 cups Cabernet

2 cups Savory Roasted Chicken Stock

6 Tbsp. Boursin Cheese

Directions:

1. Soak tortillas in egg batter and hold refrigerated until ready for service(up to one hour in advance).

2. In a large sauté pan cook bacon over medium heat until lightly browned. Remove with a slotted spoon and set aside. Add mushrooms, garlic and onions and cook until caramelized. Remove from pan with a slotted spoon.

3. Whisk in 1 Tbsp. of flour and seasonings with remaining bacon fat in pan (add 1 tbsp of butter if needed) and make a light roux.

4. Gradually whisk in cabernet and chicken stock and bring to a simmer. Add fresh herbs and reduce liquid by half.

5. Add chicken, bacon, mushrooms and onions back into sauce. Bring sauce to a simmer and hold hot for service.

6. Remove egg batter soaked tortillas from egg batter. Drain off excess liquid and place on a pre-seasoned griddle or flattop for approximately 30 seconds on each side or until golden brown. Remove from griddle and place on worksurface.

7. Spread approximately 1 ½ tsp. of boursin cheese in



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Seasoned Egg Batter

Serves 1

Ingredients:

- 2 each Whole Eggs
- 2 cups Milk
- 1/2 tsp. Black Pepper
- 1/4 tsp. Salt
- 1 tsp. Fresh Thyme

Directions:

1. Whisk ingredients together in a mixing bowl.
2. Place in a storage container and hold refrigerated until ready for use.