



Mini Chicken Bruschetta Chimichangas

Prep Time: 45 Minutes

Cooking Time: 15 Minutes

Serves 7

Ingredients:

- 14 each 6" Stretched Style Flour Tortillas (10300)
- Egg Wash to brush
- 1/2 cup Sundried Tomato Pesto (commercially available)
- 1 1/2 cups (7 oz. wt.) Grilled Chicken , small diced
- 1 1/2 cups Tomato and Red Pepper Bruschetta , (see related recipe)
- 1 1/2 cups Mozzarella Cheese
- 2 oz. vol. Parmesan Cheese , grated
- 1 oz. vol. Fresh Parsley , chopped
- 10" Stretched Style Flour Tortilla (10320)

Directions:

1. Heat the stretch tortillas.
2. Toss diced grilled chicken, tomato and red pepper bruschetta and mozzarella cheese together in a mixing bowl.
3. Place stretch tortillas on worksurface. Spread egg wash on edges of each tortilla.
4. Spread 1/2 tsp. of sundried tomato pesto in the center of each tortilla.
5. Place 1/4 cup of filling in the center of each tortilla.
6. Bring left and right sides of tortilla towards the center and tightly roll to close.
7. Place on parchment lined sheet pan.
8. Hold covered and refrigerated until ready for use.
9. When ready to serve place mini chimichangas in a 350 fryer for approximately 3-4 minutes or until golden brown and center is hot.
10. Remove from fryer and place on plate.

11. Garnish with grated parmesan cheese and fresh



Recipes

MISSIONFOODSERVICE.COM

Tomato and Red Pepper Bruschetta

Serves 1

Ingredients:

- 1 1/2 cups Tomatoes , small diced
- 1/2 cup Roasted Red Peppers , small diced
- 1/2 cup Red Onions , small diced
- 3/4 tsp. Fresh Garlic , minced
- 1 oz. vol. Red Wine Vinegar
- 1 1/2 oz. vol. Extra Virgin Olive Oil
- 2 Tbsp. Fresh Basil
- 1/2 tsp. Crushed Red Pepper
- 1/4 tsp. each Salt and Pepper

Directions:

1. Fold all ingredients together in mixing bowl.
2. Place in a storage container and marinate at least one hour before service to allow flavors to develop.
3. Hold covered and refrigerated until ready for use.