



## Recipes

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### Chicken Veracruz Wrap

Prep Time: 60 Minutes

Cooking Time: 10 Minutes

Serves 16

#### Ingredients:

- 16 each 12" Tomato Basil Wraps (10250)
- 3 1/2 lbs. B/S Chicken Thighs
- 1 1/2 Tbsp. Olive Oil
- 2 Tbsp. Lime Pepper Seasoning (Trade East)
- 4 cups Tomatoes , small diced
- 2 3/4 cups Yellow Onions , small diced
- 1 1/2 Tbsp. Garlic , minced
- 3/4 cup Green Olives , chopped
- 1/2 cup White Wine
- 2 Tbsp. Fresh Parsley , chopped
- 2/3 cup Fresh Jalapenos , minced
- 5 cups Pepper jack Cheese , shredded
- 5 cups White Rice , prepared
- 2 cups Roasted Red Pepper Crema (commercially available)

#### Directions:

1. Whisk olive oil and lime pepper seasoning together in a small bowl.
2. In a separate medium size mixing bowl, coat chicken with lime pepper oil.
3. Place in a large sauté pan over medium high heat. Sear both sides of chicken and add in tomatoes, garlic and onions. Sauté until onions are softened. Add in olives and jalapenos and white wine.
4. Continue cooking until most of liquid is evaporated and chicken falls apart easily.
5. Hold warm for service.
6. Heat wraps and place on work surface.
7. Place approximately 1/3 cup of shredded pepper jack cheese in the center of each wrap.
8. Fill each wrap with approximately 2/3 cup of chicken Veracruz filling and 1/3 cup of rice.
9. Bring left and right sides slightly towards center and fold over to close into a flat burrito shape.
10. Place on pre seasoned flattop and lightly toast both sides.