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Grilled Caribbean Chicken Salad Pinwheels

Prep Time: 45 Minutes

Cooking Time: 1 Minutes

Serves 2

Ingredients:

1 each 12" Chile Herb Wrap (18674)

1 oz. vol. Whipped Cream Cheese

2 cups Spicy Caribbean Grilled Chicken Salad , see related recipe

Directions:

1. Fold chopped spicy Caribbean chicken, papaya, pineapple, green onions, celery, cilantro and onions together in a mixing bowl.
2. Spread Cream Cheese evenly over entire tortilla.
3. Spread 2 cups chicken salad evenly in a single layer over entire tortilla.
4. Bring bottom of tortilla 1" over ingredients and continue to tightly roll ingredients together with no air pockets between tortilla and filling and roll to close. (tortilla can be left open ended)
5. Cut edges off of tortilla if needed, and cut into at least 1/6's to serve.
6. Garnish with toasted coconut if desired.
7. Serve cold.





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Spicy Caribbean Grilled Chicken Salad

Serves 1

Ingredients:

- 2 oz. vol. Olive Oil
- 1 oz. vol. Fresh Squeezed Orange Juice
- 1/4 cup Caribbean Jerk Seasoning (McCormick)
- 2.5 lbs. B/S Chicken Breasts and Thighs
- 1 cup Papaya , small dice
- 1 cup Fresh Pineapple , small dice
- 1 cup Green Onions , thinly sliced
- 1/2 cup Celery , small dice
- 1 Tbsp. Fresh Cilantro , minced

For Dressing:

- 3/4 cup Cream Cheese
- 1/2 cup Plain Yogurt
- 1 Tbsp. Piri Piri Sauce (Nando's) medium
- 1/2 tsp. Habaneros , minced
- 1 oz. vol. Lime Juice
- 1/8 tsp. Kosher Salt

Directions:

1. Whisk olive oil, orange juice and Caribbean Jerk seasoning together in a mixing bowl.
2. Coat chicken in marinade.
3. Marinate at least 2 hours or overnight.
4. When ready to serve, remove chicken from marinade.
5. Place chicken on preheated grill and cook until proper internal temperature is reached.
6. Remove from heat and cool completely.
7. While chicken is cooling, place all dressing ingredients into a food processor and blend until fully incorporated and smooth.
8. Chop or shred chicken and place in a mixing bowl.
9. Fold together with papaya, pineapple, onions, celery, cilantro and Piri Piri spiced dressing.
10. Place in a covered storage container. Label, Date and Refrigerate.