



## Recipes

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# Chipotle Honey Turkey Tacos

Prep Time: 20 Minutes

Cooking Time: 1 Minutes

Serves 2

### Ingredients:

- 2 each 6" Whole Grain Flour Tortillas (24861)
- 1.5 oz. vol. Chipotle Honey Vinaigrette (see related recipe)
- 8 oz. vol. Mixed Greens
- 3 oz. wt. \*Grilled Turkey Breast , sliced into thin strips
- 2 oz. vol. Haas Avocados , sliced
- 2 oz. vol. Grapefruit Segments

### Directions:

1. Place tortillas on grill and mark both sides. Remove from grill and place on plate.
  2. Drizzle 2 tsp. of chipotle honey vinaigrette on each tortilla.
  3. Top each with 4 oz. of mixed greens, 1 ½ oz. wt. of sliced grilled turkey, 1 Tbsp. remaining vinaigrette, 1 oz. sliced avocado and 1 oz. of grapefruit segments.
  4. Serve immediately.
  5. \*NOTE: Savory Herb Blends help boost flavor and compliment this dish.
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## Recipes

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### Chipotle Honey Vinaigrette

Serves 1

#### Ingredients:

- 2 tsp. Chipotle Concentrate (Custom Culinary)
- 3 oz. vol. Fresh Squeezed Orange Juice
- 3 oz. vol. Fresh Squeezed Grapefruit Juice
- 4 oz. vol. Orange Blossom Honey
- 3 oz. vol. Vegetable Oil
- 1 oz. vol. Cilantro Leaves

#### Directions:

1. Place all ingredients in a blender.
2. Blend until fully emulsified.
3. Place into a covered storage container.
4. Label, Date and Refrigerate.