



Recipes

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Loco Chicken Club Taco Platter

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

48 each 6" Yellow Corn Tortillas (29495)

Olive Oil , as needed

Ranch Seasoning , as needed

Cajun Seasoning , as needed

Garlic Pepper Seasoning , as needed

Jalapeño Salt Seasoning , as needed

4 1/2 lbs. Chicken Breast , grilled , sliced

6 cups Lettuce , shredded

3 cups Creamy Cilantro Sauce , see related recipe

3 cups Bacon Crumbles , cooked

3 cups Pico de Gallo , see related recipe

Directions:

1. In a small sauté pan over medium heat. Brush each side of tortilla with olive oil. Generously sprinkle each side of tortilla with seasoning (1 flavor per taco, 4 tacos per plate). Heat in pan for 15-20 seconds on each side. Reserve.

2. To build one serving, in each seasoned tortilla, place 1½ oz. of sliced chicken breast, ½ oz. shredded lettuce, 1 tbsp. creamy cilantro sauce, 1 tbsp. bacon crumbles and 1 tbsp. Pico de Gallo.



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Pico de Gallo

Serves 1

Ingredients:

1/2 chopped Onion , Red or White
2 Tbsp. fresh Lime Juice
5 Roma (Plum) Tomatoes , seeded and diced
1/2 cup fresh Cilantro , stemmed and chopped
2 - 3 Jalapeno Peppers , stemmed, seeded and minced
Salt , to taste
Pepper , to taste

Directions:

1. Combine the onions and lime juice in a medium bowl.
2. Add remaining ingredients except the salt.
3. Stir well. Season with salt and pepper and serve immediately.

Creamy Cilantro

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1 5/8 oz. Cream Cheese
1/6 cup Cilantro
1/8 cup Buttermilk
1/8 tsp. Lime Juice
1/8 tsp. Cumin
Salt and Pepper to taste

Directions:

1. Combine all ingredients in a food processor and process until smooth. Reserve refrigerated.