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Tortilla-Breaded Spicy Wing Salad

Prep Time: 15 Minutes

Cooking Time: 7 Minutes

Serves 12

Ingredients:

- 1 lb. Pre-Fried White Triangle Tortilla Chips (08618)
- 1 1/2 Tbsp. Cumin , ground
- 3 Tbsp. Cayenne Pepper
- 1 Tbsp. Black Pepper , ground
- 1 Tbsp. Ginger , ground
- 1 Tbsp. Kosher Salt
- 3 lbs. Chicken , cut into 1" squares
- Flour , as needed
- Eggs . whisked , as needed
- 12 oz. Mixed Greens
- 15 oz. Cherry Tomatoes , cut in half
- 18 oz. Grapes , cut in half
- Creamy Orange Vinaigrette , see related recipe

Directions:

1. Pre-heat deep fryer to 350°F.
2. In a food processor, pulse chips until crumbled. Place into a bowl, add cumin, cayenne pepper, black pepper, ginger and salt, mix well to combine. In a separate bowl, place eggs and in a third bowl, place flour. Reserve.
3. To build: Bread chicken using standard breading procedure (flour, egg, chips). Fry for 5-7 minutes or until internal temperature reaches 165°F. On a serving bowl or plate, place 1.0 oz mixed greens, 1.25 oz. tomato halves, 1.5 oz. grape halves, 4 oz. fried chicken and 2 tbsp. orange vinaigrette. Serve.



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Creamy Orange Vinaigrette

Prep Time: 10 Minutes

Serves 1

Ingredients:

1/2 cup Orange Juice

1/4 cup White Balsamic Vinegar

1 each Garlic Clove

1/2 cup Greek Yogurt

1 Tbsp. Dijon Mustard

1 Tbsp. Honey

1/2 cup Olive Oil

Salt and Pepper to taste

Directions:

1. In a blender, combine all ingredients, except oil.

Blend well to mix. With blender running, stream in oil until thickened. Reserve chilled.