



## Asian Chicken Salad Boats

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 84

### Ingredients:

12 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)  
2 1/2 oz. Pre-cut Unfried White Corn Tortilla Strips (06771)  
Olive Oil , as needed  
Kosher Salt , as needed  
1 1/2 cups Chicken Breast , cooked , shredded , cooled  
1/2 cup Carrots , 1" julienned  
2 1/2 cups Napa Cabbage , finely shredded  
1/4 cup Sesame Seeds , mixed black and white , toasted  
1/4 cup Basil , chiffonade  
1/4 cup Green Onion , 1" julienneed  
Sesame Soy Vinaigrette , see related recipe

### Directions:

1. Pre-heat convection oven to 350°F.
2. Using a 2" round cutter, cut seven 2" circles out of each tortilla, making 84 rounds. Brush each with olive oil and sprinkle with salt. Press each round into a mini muffin tin, creating a little round boat shape. Bake in pre-heated oven for 7-10 minutes or until golden brown. Reserve for assembly.
3. In a large bowl, combine chicken, carrots, cabbage, sesame seeds, basil, and green onions, toss gently to combine. Dress with Sesame Soy Vinaigrette until moist, reserve any left over for future use.
4. Pre-heat fryer to 350°F. Fry tortilla strips for 30-40 seconds or until bubbling stops and desired color is achieved.
5. To assemble: place 1 tbsp. of chicken salad into each boat. Top with a few pieces of tortilla strip. Serve.





## Recipes

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### Sesame Soy Vinaigrette

Prep Time: 5 Minutes

Serves 1

#### Ingredients:

- 1/4 cup Soy Sauce
- 1/4 cup Rice Vinegar
- 2 Tbsp. Sesame Oil
- 2 Tbsp. Sesame Seeds
- 2 Tbsp. Sugar
- 1/4 cup Olive Oil

#### Directions:

1. In a blender, combine soy sauce, rice vinegar, sesame oil, sesame seeds, and sugar. Stream in oil while processing for 30 seconds, or until well blended. Reserve refrigerated for service.