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Teriyaki Chicken Wrap

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

- 12 each 8" Smart Hearty Grains Tortilla (47087)
- 2 lbs. Chicken Breast , boneless , skinless
- 2 cups Teriyaki Marinade , commercially prepared
- 6 oz. Lettuce
- 6 oz. Broccoli Slaw , steamed
- 12 oz. Mandarin Orange Segments
- 24 fl. oz. Peanut Sauce

Directions:

1. Combine chicken and marinade and allow to marinate overnight, under refrigeration.
 2. Grill chicken breasts over medium heat until internal temperature has reached 165°F. Allow the chicken to rest for 10 minutes before slicing.
 3. To serve: place 2 oz. sliced chicken, ½ oz. lettuce, ½ oz. broccoli slaw, and 1 oz. mandarin orange segments on the tortilla. Roll the tortilla, folding in one end to create a wrap and serve with 2 oz. peanut sauce for dipping.
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Peanut Dipping Sauce

Prep Time: 5 Minutes

Serves 1

Ingredients:

10 oz. Creamy Peanut Butter

10 oz. Coconut Milk

2 1/2 Tbsp. Hoisin Sauce

2 1/2 Tbsp. Lime Juice

1 Tbsp. Soy Sauce

1 Tbsp. Honey

1 tsp. Ginger , minced

1 tsp. Garlic , minced

Directions:

1. Whisk together all ingredients until smooth.