



Recipes

MISSIONFOODSERVICE.COM



[Related Recipe\(s\) on the Following Page\(s\)](#)

Smoky Chipotle Chicken Bowl

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

- 12 each 12" Chipotle Chile Wraps (10253)
- 3 lbs. Chicken Breast
- 1 1/2 cups Adobo Sauce , prepared
- 4 1/2 lbs. Rice , prepared
- 3 lbs. Black Beans
- 1 1/2 cups Tomatoes , diced
- 3 cups Charred Corn Salsa , see related recipe
- 1 1/2 cups Spicy Guacamole , see related recipe

Directions:

1. Marinate chicken breast in the adobo sauce overnight. Cook chicken breast through. Slice and hold hot for service.
2. To assemble one bowl, prepare by using a taco bowl frying basket to mold a tortilla while cooking in a deep fryer until crispy and holds bowl shape.
3. Scoop $\frac{3}{4}$ cup rice, and $\frac{1}{2}$ cup black beans into the fried tortilla bowl.
4. Top with $\frac{1}{4}$ cup Charred Corn Salsa, 2 tbsp. tomatoes, 4 oz. chicken, and 2 tbsp. of the Spicy Guacamole.



Recipes

MISSIONFOODSERVICE.COM



Charred Corn Salsa

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1/3 cup Corn , fresh
- 1/8 cup Cilantro , chopped
- 1/8 oz. Lime Juice
- 1/4 tsp. Jalapeño , fresh small dice
- 3/4 tsp. Onion , small dice
- 1/8 oz. Queso Fresco , crumbles

Directions:

1. Peel fresh ears of corn and char on grill. Cut the charred kernels off the cob and reserve.
2. Combine the charred corn kernels and all remaining ingredients and toss.
3. Reserve cold for service.

Spicy Guacamole

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 3/4 oz. Avocado , diced
- 1/8 each Chipotle , seeded, rinsed
- 1/8 tsp. Cumin , ground
- 1/8 tsp. Coriander , ground
- 3/8 tsp. Lime Juice
- 1/4 oz. Tomato , diced
- 1/8 clove Garlic , peeled
- Salt , to taste
- Pepper , to taste

Directions:

1. Add the first seven ingredients to food processor and pulse together until combined.
2. Season with salt and pepper to taste.
3. Hold cold for service.