



Recipes

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Tandoori Chicken Tostada

Cooking Time: 15 Minutes

Serves 12

Ingredients:

12 each 6" Red Corn Tortillas (10611)

As needed Kosher Salt

24 oz. Seasoned Rice , see related recipe

18 oz. Tandoori Chicken , see related recipe

3/4 cup Pineapple and Cilantro Raita , see related recipe

Directions:

1. Pre-heat fryer to 350°F.

2. To make one tostada, fry 1 Red Corn Tortilla until crisp, season lightly with salt, and let dry. Top crispy tostada with 2 oz. of the Seasoned Rice, and 1 ½ oz. Tandoori Chicken. Garnish with ½ oz. drizzle of Pineapple and Cilantro Raita.

Seasoned Rice

Prep Time: 5 Minutes

Serves 1

Ingredients:

225 oz. Jasmine Rice , prepared

1 1/2 tsp. Lime Zest , fresh grated

6 Tbsp. Fresh Cilantro , picked, chopped

As needed Kosher Salt

1 Tbsp. Lime Juice

Directions:

1. In a large mixing bowl, add all ingredients and mix until combined. Hold hot for service.



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Tandoori Chicken

Cooking Time: 10 Minutes

Serves 1

Ingredients:

2 cups Greek Yogurt
1/4 cup Garlic , peeled, minced
1 Tbsp. Kosher Salt
2 Tbsp. Paprika
2 Tbsp. Fresh Ginger , peeled, grated
2 Tbsp. Cumin , ground
1 Tbsp. Coriander , ground
1 tsp. Tumeric , ground
2 tsp. Cayenne , ground
1/4 cup Lemon Juice
As needed Red Food Coloring
24 oz. Chicken thighs, boneless, skinless

Directions:

1. In a large mixing bowl, add all ingredients, except chicken thighs, together and mix until uniform.
2. In a container add the marinade and submerge the chicken, marinate under refrigeration overnight.





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Pineapple and Cilantro Raita

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

2 oz. Pineapple

3/4 cup Greek Yogurt

1 Tbsp. Fresh Cilantro , picked, chopped

1 tsp. Coriander , ground

1 tsp. Garlic , peeled, minced

As needed Kosher Salt

Directions:

1. Pre-heat grill on high heat.

2. Grill the pineapple until slightly charred on the outside, and reserve.

3. Combine all ingredients into a food processor and blitz until combined. Season with salt, if needed.