



Recipes

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Chile & Herb Tandoori Tacos

Prep Time: 5 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

- 1 6" White Corn Tortilla (10620)
- 1 Boneless Skinless Chicken Breast
- 2 oz. Plain Yogurt
- 2.5 oz. Golden Raisin Chutney (see Related Recipe)
- 5 oz. Golden Apples , julienne slice
- 4 oz. Shredded Carrots
- 3 oz. Cucumber and Mint Raita (see Related Recipe)

Directions:

1. Whisk together Tandoori Spice Paste and yogurt until smooth. Note: Tandoori Spice Paste can be found in Indian Specialty Markets.
 2. Coat chicken in Tandoori Yogurt and cover refrigerated at least 2–4 hours. Remove chicken from yogurt and place on preheated grill, and cook until internal temperature reaches 165° F. Remove from heat, and cut into 1/4 strips.
 3. Heat Mission® White Corn Tortilla and spread Golden Raisin Chutney evenly on tortilla.
 4. Place shredded carrots and apples in center of tortilla. Top with Tandoori Grilled Chicken Strips.
 5. Serve with a side of Cucumber and Mint Raita for dipping.
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Cucumber and Mint Raita

Prep Time: 2 Minutes

Serves 1

Ingredients:

- 1/8 cup Plain Yogurt
- 1/8 large Cucumber , peeled and diced
- 1/2 tsp. Chopped Mint Leaves
- 1/8 tsp. Ground Cumin
- 1/8 tsp. Sugar
- 1/8 tsp. Paprika

Directions:

1. Combine all ingredients except paprika and refrigerate.
2. Garnish with a sprinkle of paprika just before serving.





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Golden Raisin Chutney

Serves 1

Ingredients:

1 Tbsp. Olive Oil
6 oz. Yellow Onions , ¼" dice
10 oz. Fresh Pineapples , 1" dice
2 oz. Light Brown Sugar
12 oz. Golden Raisins
1 tsp. Ginger Paste
1/8 tsp. Clove , ground
1 tsp. Kosher Salt
.5 tsp. Ground Cinnamon
1/8 tsp. Allspice
4 oz. Tangerines Juice
2 oz. Water
1 Tbsp. Mint Leaves, chopped

Directions:

1. Heat olive oil in sauce pan over medium heat. Add onions and sauté until onions begin to caramelize.
2. Add pineapple, brown sugar, golden raisins, ginger, and spices.
3. After sugar dissolves, add tangerine juice and water.
4. Bring mixture to a simmer and continue simmering until about 75% of liquid is absorbed. Add in mint.
5. Remove from heat.
6. Let cool; label, date and refrigerate.