



Recipes

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Springtime Chicken and Cherry Tomato Salad Wrap

Serves 6

Ingredients:

3 cups Chicken Broth
4 Boneless Chicken Breast Halves, skinned
1/2 medium Red Bell Pepper
1/2 medium Yellow Bell Pepper
1 cup Jicama , peeled and diced
2 cups Red Cabbage , diced
1 large Avocado , chopped
5 Green Onions , sliced
1 lbs. Cherry Tomato , halved
6 leaves Red Lettuce
6 Mission® 12" Garlic Herb Wraps (10252)

Directions:

1. Bring broth to a boil in a large pan. Add chicken and reduce heat to a simmer until cooked through, about 10 minutes. Remove from heat and allow to cool.
2. Chop chicken into 3/4" cubes. Toss the dressing and chicken together. Add remaining salad ingredients and chill. Cover wraps with a damp paper towel and heat in microwave until soft, about 45 seconds. Place lettuce leaf in center of wrap and top with chicken mixture. Fold in sides, then fold forward. Repeat with remaining tortillas. Serve.





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Dressing

Serves 1

Ingredients:

- 1/2 cup Cilantro Leaves
- 2 cloves Garlic
- 1 Jalapeno Chile , stemmed
- 2 Tomatillos , husked and halved
- 3/4 cup Red Onion , roughly chopped
- 1/3 cup Lime Juice
- 1/3 cup Olive Oil
- 1 Tbsp. Mayonnaise
- 2 tsp. Sugar
- 2 tsp. Dijon Mustard
- 1 tsp. Salt

Directions:

1. Place cilantro, garlic and jalapeño in food processor and blend. Add tomatillos and red onion and blend into a rough chop. Add remaining dressing ingredients and blend until well mixed. Transfer to a bowl.