



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Just Peachy Korean BBQ Chicken Wrap

Prep Time: 6 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 10" Smart Hearty Grains™ Tortilla, warm (47088))
3 cups Baby Spinach
1 1/2 cups Carrots , julienned
1 1/2 cups Purple cabbage, shredded
3/4 cup Yum yum sauce
6 cups Brown rice, cooked, warm
30 oz. Peach Korean BBQ Chicken, see related recipe

Directions:

1. To make Peach Korean BBQ Chicken: combine chicken, diced peaches and any juices with BBQ sauce in a large sauté pan. Toss well to coat and let simmer over medium-low heat for 10 minutes. Reserve warm.

2. To prepare single serving: place a 10" tortilla on work surface, and layer in the center 1/4 cup baby spinach, 2 Tbsp. each julienned carrots and shredded cabbage, 1 Tbsp. yum yum sauce, 1/2 cup brown rice and 2.5 oz warm Peach Korean BBQ Chicken. Roll into a burrito and serve immediately.

Peach Korean BBQ Chicken

Serves 1

Ingredients:

22 oz. Pulled chicken breast, cooked
1 1/2 cups Frozen sliced peaches, thawed, diced
2/3 cup Korean BBQ sauce

Directions:

