



Peruvian Grilled Chicken Quinoa Burrito

Prep Time: 15 Minutes

Cooking Time: 8 Minutes

Serves 12

Ingredients:

- 6 each Corn on the cob, silks and husks removed
- 4 each Bell pepper, multicolored, seeded and stemmed
- 2 each Red Onions , thick rings
- 3 Tbsp. Olive Oil
- As needed Salt
- As needed Black Pepper
- 2 1/4 lbs. Grilled chicken breast, sliced, warm
- 6 cups Red and golden quinoa, cooked, warm
- 6 cups Purple baby potatoes, diced, cooked, warm
- 3 cups Avocados , diced, tossed with lime juice
- 3 cups Aji Amarillo Sauce, see related recipe
- 12 each 12" Whole Wheat Tortilla (10254)

Directions:

1. To make Aji Amarillo Sauce: combine all ingredients in blender pitcher and puree until smooth; reserve refrigerated.
2. In large mixing bowl toss corn, peppers and onions with olive oil and season with salt and pepper. Grill vegetables over medium-high heat for 2-3 minutes per side. Cut corn from cob, chop onions and peppers. Mix together and reserve warm.
3. To prepare single serving: place 1 warm wrap on work surface. Top center of wrap with ½ cup each: quinoa, grilled vegetables, and purple potatoes. Top with ¼ cup avocado, 3 oz. chicken breast, and drizzle with ¼ cup Aji Amarillo Sauce. Roll into burrito and serve immediately.





Recipes

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Aji Amarillo Sauce

Serves 1

Ingredients:

- 12 oz. vol. Yellow Chili Peppers , drained and seeded
- 2 oz. vol. Citron Oil (Roland)
- 1 oz. vol. Granulated Sugar
- 2 oz. vol. Lemon Juice

Directions:

1. Place all ingredients into a blender and blend until smooth and emulsified.
2. Season to taste with salt.
3. Strain sauce in a fine mesh sieve.
4. Place in a storage container.
5. Label, Date and Refrigerate.