



Mole Grilled Chicken & Veggie Burrito

Prep Time: 14 Minutes

Cooking Time: 24 Minutes

Serves 12

Ingredients:

- 12 each 12" Heat Pressed Flour Tortillas (10430)
- As needed Olive Oil
- 1 1/2 each Zucchini , cut in slices lengthwise
- 1 1/2 each Yellow Squash , cut in slices lengthwise
- 1 1/2 each Red Onions , cut into 1/2" rings
- 3 each Bell Peppers , multicolored, seeded, stemmed
- As needed Citrus rub, dry seasoning
- 4 lbs. Chicken breasts, butterflied lengthwise
- 9 cups Brown Rice , prepared, warm
- 6 cups Mole sauce, red, prepared

Directions:

1. In large mixing bowl, toss sliced vegetables with olive oil and season with citrus rub. Grill vegetables over medium-high heat for 2-3 minutes per side. Reserve warm.
2. Coat butterflied chicken breasts in olive oil and season liberally with citrus rub. Grill over medium-high heat for 4 minutes per side, or until internal temperature reaches 165°F. Remove from grill, slice thin, and reserve warm.
3. To prepare single serving, place 1 warm wrap on work surface. Top center of wrap with $\frac{3}{4}$ cup warm brown rice, and layer with 3 oz. grilled chicken slices, $\frac{3}{4}$ cup grilled vegetables, and $\frac{1}{4}$ cup (2 oz. ladle) of red mole sauce. Roll into a burrito and serve with another $\frac{1}{4}$ cup (2 oz. ladle) of red mole smothered over top. Serve immediately.