



Recipes

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Caribbean Jerk Chicken Fire Sticks

Cooking Time: 54 Minutes

Serves 12

Ingredients:

72 each 6" Red Corn Tortillas (10611)
48 oz. Caribbean Jerk Chicken, Shredded, see related recipe
12 oz. Pineapples , julienned
12 oz. Bell Peppers , multicolored, julienned
48 each Wooden pics
6 cups Caramelized Pineapple Habanero Salsa, see related recipe

Directions:

1. To make Caribbean Jerk Grilled Chicken, in a blender, combine all ingredients except chicken thighs, and blend until smooth. Place chicken in a shallow dish and pour blended mixture over top; toss to coat. Let marinate in fridge, turning once or twice, for at least 2 hours or up to overnight. When ready to grill, heat grill to medium-high and oil the grates. Grill chicken, about 5 minutes per side, until chicken reaches internal temperature of 165°F. Shred chicken and reserve refrigerated.

2. To make Caramelized Pineapple Habanero Salsa, toss pineapple spears with ¼ cup sugar and transfer to a parchment-lined sheet pan coated with nonstick spray and spread out into even layer. Roast in a preheat convection oven at 350°F for 15 minutes. Remove from oven and turn over spears to roast for an additional 15 minutes, or until caramelized. Remove from oven and cool.

3. Dice roasted pineapple spears and combine with red bell pepper, onion, lime juice, and habaneros in large pot. Bring to a boil over medium heat and cook for 5 minutes. Stir in cilantro, salt, and remaining 2 tbsp of sugar. Place half of the pineapple mixture into a food processor to chop. Return chopped mixture to pot to cook for an additional 5 minutes stirring occasionally.

4. To assemble taquitos, arrange Red Corn Tortillas on



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Caribbean Jerk Grilled Chicken

Serves 1

Ingredients:

2 1/2 cups Scallions , roughly chopped
4 each Garlic Cloves
2/3 cup Jalapeño , roughly chopped
1/2 cup Lime Juice
1/4 cup Olive Oil
1/4 cup Water
2 Tbsp. Brown Sugar , packed
1 Tbsp. Ground allspice
1 tsp. Ground Cinnamon
1 Tbsp. Salt
4 lbs. Chicken thighs, boneless, skinless

Directions:

Caramelized Pineapple Habanero Sauce

Serves 1

Ingredients:

4 lbs. Pineapple spears, fresh, peeled, cored
3/4 cup Sugar
4 cups Red bell pepper, small diced
4 cups Red Onions , diced
1 cup Lime Juice
1/4 cup Habanero pepper, seeded, minced
1 cup Cilantro , finely chopped
1 Tbsp. Salt

Directions:

1. To make Caramelized Pineapple Habanero Salsa, toss pineapple spears with 1/4 cup sugar and transfer to a parchment-lined sheet pan coated with nonstick spray and spread out into even layer. Roast in a preheat convection oven at 350°F for 15 minutes. Remove from oven and turn over spears to roast for an additional 15 minutes, or until caramelized. Remove from oven and cool.