



Recipes

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Thai Chicken Wrap

Serves 6

Ingredients:

6 Mission® 12" Spinach Herb Wraps (10251)
1 cup Napa Cabbage , shredded
1 cup Green Cabbage , shredded
1 cup Purple Cabbage , shredded
1/2 cup Bean Sprouts
1/2 cup Green Onion , slivered
1/2 cup Snow Peas , blanched and julienne
3 Tbsp. Cilantro , minced
1 Tbsp. Mint Leaves, minced
1/2 cup Carrot , julienne
2 cups cooked Chicken Breast, shredded
1 cup Spicy Peanut Dressing (see Related Recipes)

Directions:

1. Combine all the vegetables, herbs and chicken in a bowl. Toss to combine.
2. Add the Spicy Peanut Dressing to the vegetable mix. Toss to combine.
3. Heat the Mission® Spinach Herb Wraps. Portion the salad mix among the wraps. Wrap enclosing all ingredients. Fold in sides and roll from bottom up.





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Spicy Peanut Dressing

Serves 1

Ingredients:

1/2 cup Soy Sauce
1/2 cup Rice Wine Vinegar
6 Tbsp. cold Water
1 Tbsp. Brown Sugar
1 Tbsp. Sweet Chile Sauce
1/2 tsp. Salt
2 tsp. Ginger , peeled and minced
2 tsp. Garlic , minced
1/3 cup Smooth Peanut Butter
1/2 tsp. Sambal Olek
3 Tbsp. Peanut Oil
3 Tbsp. Toasted Sesame Oil

Directions:

1. Place the soy sauce, vinegar, water, brown sugar, sweet chili sauce, salt, ginger and garlic in a blender and blend until smooth. Add the peanut butter and sambal olek, blend until smooth.
2. With the motor running, add the oils and blend until smooth.