



Recipes

MISSIONFOODSERVICE.COM

Chili-Lime Jicama Chicken Tacos

Serves 1

Ingredients:

2 each Mission 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301) , grilled
6 oz. Chicken breast, grilled, diced
1/2 cup Olive Oil
1/2 cup Apple Cider Vinegar
1 each Lime Zest and juice
1 1/2 Tbsp. Chili-lime seasoning
1/2 tsp. Paprika
1/2 tsp. Garlic Powder
2 Tbsp. Agave syrup, golden Agave Nectar
2 Tbsp. Bell pepper and onion mix, griddled
1/4 cup Jicama, matchsticks
1/4 cup Purple cabbage, shaved
1/4 cup Pineapple, diced, caramelized
1/2 each Avocado, diced
As needed Pickled red onions
2 Tbsp. Scallions, sliced
As needed Lime wedges
As needed Chili-lime seasoning

Directions:

1. Prepare Chili-Lime Vinaigrette sub-recipe.
2. Toss grilled chicken with Chili-Lime Vinaigrette.
3. Grill tortillas on both sides and then fill each with about 3 oz. of diced chicken with vinaigrette.
4. Top with bell pepper and onion mix, jicama, cabbage, pineapple, and avocado.
5. Garnish with pickled red onions, scallions, and chili-lime seasoning.
6. Serve with limes on the side.