

# 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 chililime seasoning.
- 6. Serve with limes on the side.