



Recipes

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Corn and Green Chile Salsa Chicken Salad

Serves 4

Ingredients:

1 cup Mission® Pre-cut Unfried White Corn Tortilla Strips (06771) , fried and lightly salted
4 Chicken Breasts, skinless and boneless
Olive Oil
Salt and Pepper to taste
10 oz. mixed Salad Greens
Corn and Green Chile Dressing (see Related Recipe)

Directions:

1. Heat outdoor grill. Pound chicken breast with a mallet until chicken is even thickness. Brush with olive oil and season with salt and pepper. Grill for 5 minutes per side or until firm and juices run clear. Set aside and cut into strips.
 2. Toss the greens with the corn and green chile dressing. Top with chicken and tortilla strips and serve.
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Corn and Green Chile Dressing

Serves 1

Ingredients:

- 3 ears White or Yellow Corn
- 1/4 cup Water
- 2 tsp. Olive Oil
- 4 Tbsp. diced Onions
- 1 lbs. fresh New Mexico Green Chile (roasted, peeled, seeded and finely diced)
- 5 Roma Tomatoes , oven roasted, diced
- 1/3 cup Olive Oil
- 1/4 cup Apple Cider Vinegar
- 1 Tbsp. Cilantro Leaves, finely chopped
- 1/2 tsp. Sugar
- 1/4 tsp. Salt

Directions:

1. Cut the corn kernels from the cobs with a sharp knife (about 2 cups). Place in a sauté pan with the water, and cook for 2-3 minutes over medium heat until tender and the water has just evaporated. Transfer to a mixing bowl.
2. Heat 2 tsp. olive oil in a sauté pan and sauté the onion over medium heat for about 5 minutes, or until translucent. Add to the mixing bowl along with the remaining ingredients, and thoroughly combine. Add more oil to adjust to desired consistency.
3. NOTE: New Mexico Chiles may be substituted with Poblano Chiles.