



Recipes

MISSIONFOODSERVICE.COM

Coconut Curry Chicken Wraps

Serves 12

Ingredients:

- 12 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 2 lbs. Chicken Breast
- 1 Tbsp. Vegetable Oil
- 2/3 cup Green Onion , thinly sliced
- 4 Tbsp. Thai Peanut Dressing
- 2/3 cup Chicken Broth
- 1 cup Coconut Milk
- 2 Tbsp. Lime Juice
- 1/2 cup Sweet Chile Sauce
- 4 cups White Rice , cooked
- 4 Tbsp. Cilantro , finely chopped
- 1 cup Sliced Almond , toasted

Directions:

1. Place chicken between wax paper sheets and pound with a mallet until chicken is an even 1/2" thickness. Remove paper and season with salt and pepper. Heat oil in a large skillet over high heat. Add chicken and sauté until brown and almost cooked through, approximately 3 minutes per side. Remove chicken and set aside.
2. In same skillet, add green onions and peanut sauce and cook for one minute. Add broth and bring to a boil. Reduce liquid to a glaze, about 2 more minutes. Add coconut milk and stir constantly. Mix in the lime juice, sweet chili sauce and place chicken back in skillet. Cook at medium heat until chicken is firm.
3. Mix cooked rice with cilantro and toasted almonds.
4. Heat Mission® flour tortillas until warm and pliable. Portion about 1/2 cup rice onto center of tortilla. Place 1/2 cup chicken on rice. Fold in sides of the tortilla, then fold forward.