



## Recipes

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# Flaming Jerk Chicken Fajitas

Serves 12

### Ingredients:

3 lbs. Chicken Breast  
1 batch Caribbean Jerk Marinade (see Related Recipe)  
3 Tbsp. Vegetable Oil  
3 small White Onions , peeled and thinly sliced  
3 small Green Bell Peppers , seeded, cored and thinly sliced  
3 small Red Bell Peppers , seeded, cored and thinly sliced  
12 Mission® 6" White Corn Tortillas (10630)  
Sour Cream  
Spicy Habanero Pico de Gallo (see Related Recipe)  
Guacamole (see Related Recipe)  
Queso Fresco , crumbled

### Directions:

1. To prepare chicken, see marinade recipe in Related Recipes.
2. To cook chicken, heat grill and cook chicken until juices run clear when pierced. Cut into thin strips for fajitas, set aside.
3. Heat the oil in a skillet over high heat and sauté the onions and peppers, stirring until soft and slightly browned on the edges, about five minutes. Set aside, covered.
4. To assemble fajitas, warm the Mission® tortillas and fill each tortilla with chicken strips, fajita vegetables and top with guacamole, sour cream, Habanero Pico de Gallo and Queso Fresco Cheese crumbles.
5. NOTE: The fajita mixture may also be prepared in a skillet. Cut chicken into strips and sauté. When chicken is almost cooked throughout, add peppers and onions and sauté until softened.



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### Caribbean Jerk Marinade

Serves 1

#### Ingredients:

- 3 Tbsp. Dark Brown Sugar
- 1 Tbsp. Allspice , ground
- 1 1/2 Tbsp. Thyme , crumbled
- 1 1/2 tsp. ground Cinnamon
- 1 1/2 tsp. Kosher Salt
- 1 1/4 tsp. Cayenne Pepper Sauce
- 3/4 tsp. Black Pepper , freshly ground
- 9 cloves Garlic , peeled
- 1/4 cup Fresh Ginger , diced
- 1/2 tsp. Habanero Chile , minced
- 2 1/2 oz. Green Onions , trimmed and coarsely chopped
- 1/4 cup Vegetable Oil
- 1/4 cup Red Wine Vinegar
- 1/2 cup Lime Juice , fresh

#### Directions:

1. Combine all ingredients and puree in a food processor until smooth. Place in an airtight container and toss with chicken. Keep refrigerated.

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### Flaming Jerk Guacamole

Serves 1

#### Ingredients:

- 2 Hass Avocados
- 1/4 cup Cilantro , chopped
- 1 Serrano Chile , seeded and roughly chopped
- 1 Tbsp. Lime Juice
- 1/4 cup Red Onion , minced
- Salt to taste

#### Directions:

1. Chop avocados coarsely and place in a plastic sixth pan. Mash until smooth. Add cilantro, serrano chilies, lime juice, onion and salt to taste. Cover with plastic wrap and place on cold line.



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## Spicy Habanero Pico de Gallo

Serves 1

### Ingredients:

1/4 cup White Onion , diced  
1/2 cup Roma Tomato , diced  
1/6 cup Cilantro , chopped  
1/8 tsp. Habanero Chile , minced  
2 tsp. Lime Juice  
1/3 tsp. Vegetable Oil  
Salt to taste

### Directions:

1. In a medium bowl, mix all ingredients together and serve with fajitas.