



Recipes

MISSIONFOODSERVICE.COM

Tropical Chicken Sauté

Serves 12

Ingredients:

24 Mission® 6" Pressed Mazina™ Tortillas (08042)
12 Chicken Breasts
3/4 cup All Purpose Flour
8 Tbsp. Butter
3/4 cup Minced Shallot
8 Tbsp. Minced Garlic
4 Tbsp. Minced Ginger
4 cups Unsweetened Coconut Milk
8 Tbsp. Orange Marmalade
2 cups Papayas , diced
2 cups Mangos , diced
2 cups Pineapples , diced
3/4 cup Cashews
2 tsp. Salt
1 1/2 tsp. Black Peppers
Cooked White Rice
Green Onion to garnish
Toasted Coconut to garnish

Directions:

1. Dredge the chicken breasts in the flour and shake off the excess. Melt the butter in a skillet over medium-high heat and sauté the chicken until browned on both sides.
2. Reduce heat to medium. Add the shallots, garlic and ginger and sauté until soft, about 2 minutes. Stir in the coconut milk and the orange marmalade and let the chicken simmer until almost cooked through, about 10 minutes.
3. Add the papaya, mango, pineapple and cashews and simmer another 5 minutes. Season with salt and pepper.
4. Serve the chicken breasts over white rice along with heated Mission Mazina tortillas. Garnish with green onions and toasted coconut.