



Recipes

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Moroccan Taquitos with Charmoula Dipping Sauce

Serves 1

Ingredients:

- 1 Mission® 8" Fry-Ready Tortilla (37185)
- 1/3 cup Aromatic Chicken Filling (see Related Recipe)
- 1/4 cup Halloumi Cheese , shredded
- 2 Tbsp. Charmoula Dipping Sauce (see Related Recipe)

Directions:

1. Lay Mission® flour tortilla on a flat surface. Place the chicken filling and Halloumi cheese across the center. Roll the tortilla tightly leaving the ends open and secure with a toothpick.
 2. Fry the taquito in 375° F oil until browned and crisp.
 3. Serve with Charmoula dipping sauce.
 4. * Halloumi cheese can be found in Middle Eastern markets. Any white melting or string cheese may be substituted.
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Aromatic Chicken Filling

Serves 1

Ingredients:

1/2 oz. (2 Tbs.) Olive Oil
1/4 oz. (1 1/2 tsp) Chopped Garlic
1 1/4 oz. (1/3 cup) Chopped Red Onions
1 lbs. Chicken Breast, 1/2" diced
1/8 oz. (1 1/2 Tbs.) Chopped Cilantro
1 tsp. Ground Cumin
1 tsp. Ground Coriander
1 tsp. Curry Powder
1/2 tsp. Salt

Directions:

1. Heat the olive oil in a skillet over medium-high heat. Add the garlic and onion and sauté until softened.
 2. Add the diced chicken breast and sauté until chicken is cooked through. Add remaining ingredients and continue cooking for 2 minutes more. Set aside and let cool for assembly.
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Charmoula Dipping Sauce

Serves 1

Ingredients:

- 3/4 oz. (1/2 cup) Flat Leaf Parsley
- 3/4 oz. (1/2 cup) Cilantro
- 2 1/4 oz. (1/3 cup) Lemon Juice
- 3/5 oz. (2 Tbs.) Chopped Garlic
- 2 tsp. Paprika
- 1 1/2 tsp. Ground Cumin
- 1 1/2 tsp. Salt
- 1/4 tsp. Cayenne Pepper Sauce
- 3 1/2 oz. (1/2 cup) Olive Oil

Directions:

1. Place the first 8 ingredients into a food processor.
2. With the processor running, slowly add the olive oil to emulsify the sauce.