



Recipes

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Peanutty Thai Wrap

Serves 1

Ingredients:

- 1 Mission® 12" Heat Pressed Flour Tortilla (10430)
- 2 leaves Boston or Butter Lettuce
- 1/2 cup Asian Carrot Slaw (see Related Recipe)
- 1/2 cup Curry BBQ Chicken (see Related Recipe)
- 1 Tbsp. Roasted Peanuts , chopped
- 1 Tbsp. Prepared Thai Peanut Sauce

Directions:

1. Heat the Mission® flour tortilla until soft and pliable. Place ingredients in above order on lower third of wrap. Fold in the sides of the wrap, then fold forward to seal. Serve.

Asian Carrot Slaw

Serves 1

Ingredients:

- 1 4/5 tsp. Rice Wine Vinegar
- 1 4/5 tsp. Toasted Sesame Oil
- 7/8 tsp. Honey
- 1/6 tsp. Kosher Salt
- 1/3 cup Carrot , cut into julienne
- 1/3 cup Bok Choy , cut into julienne, white part only
- 1/8 cup Red Bell Pepper , cut into julienne

Directions:

1. Whisk together first 4 ingredients. Combine with vegetables and refrigerate overnight.
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Red Curry BBQ Chicken

Serves 1

Ingredients:

- 1/8 cup Red Curry Paste (such as Thai Kitchen)
- 1/8 cup Sesame Oil
- 1/8 cup Ponzu Sauce
- 1/6 tsp. Kosher Salt
- 3 1/5 oz. Chicken Breast or Chicken Tenders

Directions:

1. Whisk together the first 4 ingredients to prepare marinade. Combine with chicken and let marinate overnight.
2. Grill or broil chicken until firm and juices run clear when pierced, about 8 minutes per side. Slice into strips.
3. Note: Chicken may be served hot or cold.