



Recipes

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Cilantro Chicken Wrap with Tomato-Ginger Chutney

Serves 1

Ingredients:

1 Mission® 12" Chipotle Chile Wrap (10253)
3.5 oz. (½ cup) Steamed Jasmine Rice (preferably sticky)
1.5 oz. (¼ cup) Pickled Cucumbers (see Related Recipe)
4.5 oz. (1 breast) Cilantro Chicken (see Related Recipe)
2.25 oz. (¼ cup) Tomato-Ginger Chutney (see Related Recipe)

Directions:

1. Heat the Mission® Chipotle Chile Wrap to make it more pliable using a microwave, steamer or grill.
2. Assemble ingredients in order as listed. Roll the wrap with one end open and serve.

Pickled Cucumbers

Serves 1

Ingredients:

1/3 cup Cucumber , peeled, seeded and thinly sliced
1/8 cup Lime Juice
1/8 cup Green Onion , chopped
1/6 tsp. Fish Sauce (can be found in the Asian section of most supermarkets)
1/3 tsp. Yellow Chile , seeded and minced
1/8 tsp. Salt

Directions:

1. Combine all ingredients in a non-reactive bowl. Let marinate for 1 hour, keep chilled.



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Cilantro Chicken

Serves 1

Ingredients:

- 1/6 oz. (1/2 cup) Cilantro Stems
- 1/8 oz. (3 tbsp) Chopped Garlic
- 1/3 tsp. Black Pepper
- 1 oz. (3/4 cup) Coconut Milk
- 1/8 oz. (1 tbsp) Fish Sauce
- 5 1/3 oz. (6 breasts) Boneless/Skinless Chicken Breasts

Directions:

1. Combine the first 5 ingredients in a food processor. Blend until smooth.
2. Marinate chicken breasts in the cilantro mixture for 8 hours.
3. Grill the marinated chicken breasts until cooked thru.

Tomato-Ginger Chutney

Serves 1

Ingredients:

- 4/5 oz. (1 cup) Brown Onion 1/2" diced
- 1/8 oz. (4 tsp) Minced Ginger
- 1/3 oz. (1/4 cup) Brown Sugar
- 2 2/5 oz. can (1 3/4 cup) Peeled & Diced Tomatoes with juice
- 1/3 oz. (1/4 cup) Cider Vinegar
- 1/8 oz. (1 whole) Cinnamon Stick
- 1/8 oz. (2 tbsp) Currant

Directions:

1. In a saucepan over low heat, sweat the onions and ginger until softened.
2. Add the brown sugar and stir until melted. Add the tomatoes, vinegar, currants and cinnamon stick.
3. Increase heat to medium, cover and simmer for 20 minutes. After the 20 minutes, remove the cover. Remove the cinnamon stick. If necessary, continue simmering until the liquid has evaporated.