



## Recipes

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### Crispy Thai Chicken Chimi

Serves 1

#### Ingredients:

- 1 Mission® 12" Fry-Ready Tortilla (37184)
- 1 cup Asian Slaw (see Related Recipe)
- 1 cup Shredded Thai Peanut Chicken (see Related Recipe)
- 1 Tbsp. Peanut Oil for frying

#### Directions:

1. Heat Mission® flour tortilla until warm and pliable. Lay wrap on a flat work surface. Spread the Asian Slaw across the wrap and top with Shredded Thai Peanut Chicken. Roll the wrap as you would a burrito with both ends closed.
2. Heat the peanut oil in a skillet over medium-high heat. Pan-fry the assembled wrap in the skillet until golden on all sides.

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### Asian Slaw

Serves 1

#### Ingredients:

- 2 1/2 oz. (12 cups) Napa Cabbage shredded
- 7/8 oz. (1 1/2 cup) English (Hothouse) Cucumber sliced half-moon
- 1/8 oz. (1 1/2 cup) Cilantro stemmed and chopped
- 1/2 oz. (1 1/2 cup) Carrot shredded
- 2/5 oz. (1 cup) Red Onion sliced
- 1/2 oz. (2/3 cup) Sweet Chile Sauce
- 1/8 oz. (6 tbsp) Rice Vinegar
- 1/8 tsp. Salt

#### Directions:

1. Combine all ingredients in a non-reactive bowl. Mix well and keep refrigerated.
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### Shredded Thai Peanut Chicken

Serves 1

#### Ingredients:

- 6 2/3 oz. Chicken Breast (w/bones and skin)
- 1 1/3 oz. (2 medium) Yellow Onions quartered
- 1/6 bunch Cilantro Stems
- 1 oz. (1 1/2 cup) Thai Peanut Sauce
- 1 tsp. Sesame Seeds toasted

#### Directions:

1. In a pot, combine the chicken breasts, onion and cilantro stems and cover with water. Bring to a boil and simmer until the chicken is cooked through, about 15 minutes. Remove the cooked chicken to cool and reserve the stock for another use. When the chicken has cooled enough to handle it, remove and discard the skin and bones. Shred the meat into thin strips and place in a mixing bowl.
2. To the shredded chicken, add the peanut sauce and sesame seeds and mix to combine.