



## Recipes

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## Peruvian Chicken Wrap with Huancaína Sauce

Serves 1

### Ingredients:

- 1 each Mission® 12" Whole Wheat Tortilla (10254)
- 1/4 cup Shredded Jack Cheese
- 1/3 cup Garlic Chicken , sliced (see Related Recipe)
- 1/3 cup Sautéed Potatoes (see Related Recipe)
- 1/4 cup Hardboiled Egg , sliced
- 2 Tbsp. Red Onions , sliced
- 2 Tbsp. Huancaína Sauce (see Related Recipe)
- Aji Verde Salsa (see Related Recipe)

### Directions:

1. Heat Mission® Golden Wheat Wrap until warm and pliable. Lay the wrap on a flat work surface. Spread the Jack cheese across the center of the wrap. Layer with the chicken slices and top with the sliced potatoes, eggs and onions. Drizzle the Huancaína sauce over the filling and fold wrap.
2. Cut and serve with Aji Verde Salsa

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## Garlic Chicken

Serves 1

### Ingredients:

- (Yields enough for 10 wraps)
- .5 oz. (4 cloves) Garlic
- 1 Tbsp. Kosher Salt
- 1 tsp. Black Pepper
- 1.5 lbs. Boneless Chicken Breast

### Directions:

1. Using a mortar & pestle (or a small food processor) grind the garlic, salt and pepper into a coarse paste.
  2. Rub the garlic paste all over the chicken breast and grill until cooked through. Allow to rest for 10 minutes, slice.
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### Sautéed Potatoes

Serves 1

#### Ingredients:

(Makes enough for 10 wraps)

2.5 lbs. (8 cups) Red Potatoes half moon sliced

4.0 oz. (1 stick) Butter

.35 oz. (2 Tbs) Minced Garlic

.75 oz. (1/2 cup) Flat Leaf Parsley chopped

.25 oz. (1 tsp) Salt

#### Directions:

1. Place the sliced potatoes in a large pot. Cover with water and bring to a boil over high heat. Cover and cook for 10 minutes.

2. Uncover the potatoes and pour out any remaining water. Add the butter, garlic, parsley and salt and cook until golden brown.

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### Huancaína Sauce

Serves 1

#### Ingredients:

2 large Dried Yellow Aji Chiles (.35 oz.)

1.25 oz. (1/2 cup) Chopped Red Onions

.075 oz. (1 1/2 tsp) Minced Garlic

2 Saltine Crackers

2 oz. (1/4 cup) Cottage Cheese

2.25 oz. (1/3 cup) Evaporated Milk

.15 oz. (1 tsp.) Lemon Juice

1/4 tsp. Salt

.5 oz. (1 1/2 Tbsp.) Canola Oil

#### Directions:

1. Remove the stems and seeds from the dried chiles. Soak the chiles in very hot water for 20 minutes until softened.

2. Drain the chiles and place in a blender along with the remaining ingredients except for the oil. Blend the ingredients together. With the motor running, slowly add the oil until a thick smooth sauce is formed.

3. Makes enough for 10 wraps.

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### Aji Verde Salsa

Serves 1

#### Ingredients:

(Makes enough for 10 wraps)

.25 oz. (2 Tbs) Minced Garlic

.3 oz. (1 Tbs) Serrano Chile seeded and minced

2.25 oz. (1/3 cup) Lemon Juice

.2 oz. (1/4 cup) Fresh Oregano

.5 oz. (1/2 cup) Cilantro Leaves

.5 oz. (1/2 cup) Flat Leaf Parsley

1 tsp. Salt

1/2 tsp. Black Pepper

3.25 oz. (1/2 cup) Extra Virgin Olive Oil

#### Directions:

1. In a food processor, add all of the ingredients except for the oil and process to form a paste.

2. Remove the mixture and stir in the oil.