



Recipes

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Related Recipe(s) on the Following Page(s)

Moroccan-Spiced Chicken Salad Wrap

Prep Time: 10 Minutes

Cooking Time: 7 Minutes

Serves 1

Ingredients:

6 oz. Boneless and Skinless Chicken Breasts
1 Mission® 10" Whole Wheat Tortilla (10425)
4 oz. Baby Lettuce Mix
1/2 oz. Cinnamon-Date Vinaigrette (see Related Recipe)
1/4 oz. Whole Pistachios , chopped
1/4 oz. Golden Raisins
1/4 oz. Green Onion , chopped

Directions:

1. Grill and slice the chicken breasts.
 2. Heat Mission® Whole Wheat Tortilla.
 3. Toss greens with vinaigrette and place on the tortilla.
 4. Add chicken and garnish with toppings.
 5. Fold wrap.
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Cinnamon-Date Vinaigrette

Prep Time: 10 Minutes

Serves 1

Ingredients:

3/4 oz. Black Fig Vinegar
3/4 tsp. Minced Shallot
1/2 oz. Dried Date , pitted and chopped
3/4 tsp. Ground Cinnamon
1/8 tsp. Ground Cumin
1/4 oz. Juiced Lemon
1/8 tsp. Turmeric
1/8 tsp. Chile Powder
1/2 oz. Grape Seed Oil
1/4 Granny Smith Apple , seeded and chopped

Directions:

1. Combine the vinegar and dates in a food processor. With machine running, slowly add the oil until emulsified.
2. Add apples. Toss and set aside.