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Chicken Tacos

Serves 1

Ingredients:

- 3 Mission® 6" White Corn Tortillas (10600)
- 8 oz. Seasoned Boneless Skinless Chicken Breast
- 3 oz. Jicama , julienned
- 3 oz. Radishes Sprouts
- 4 oz. Red Chile Sauce (see Related Recipe)

Directions:

1. Preheat grill to high.
 2. Place seasoned chicken breasts on grill.
 3. Cook to preference (3–5 minutes per side).
 4. Remove and slice chicken against the grain.
 5. Flash heat both sides of Mission® White Corn Tortillas on grill.
 6. Place chicken slices on tortilla and top with jicama and radish sprouts.
 7. Drizzle with Red Chile Sauce and serve.
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Red Chile Sauce

Serves 1

Ingredients:

4 New Mexican Chiles , dried, stemmed and seeded
8 oz. Water
4 oz. Yellow Onions , chopped
3 cloves Garlic
2 Tbsp. Raisins
1.5 tsp. Salt

Directions:

1. In a saucepan, cover chiles, onion and garlic in water and simmer 20 minutes.
2. With a slotted spoon, transfer mixture to blender.
3. Add a half-cup of cooking liquid, raisins and salt and blend until smooth.