



Greek Smoked Chicken Salad Cones

Prep time: 20 Cook Time: 8 Servings: 12

Mediterranean,Appetizers/Sides/Snacks,Entrees,Flour Tortillas,Casual Dining,Catering,FSR/QSR,Grab & Go

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortillas	10400		12 Each
butter		melted	As Needed
Smoked Chicken		shredded	1 1/8 Lbs.
Kalamata Olives		sliced	4 1/2 Oz.
Roasted Red Pepper		diced	4 Oz.
Red Onions		diced	4 1/2 Oz.
Garlic		minced	2 Tbsp.
Lemon Juice			2 Oz.
Greek Yogurt			3 1/2 Oz.
kosher salt			As Needed
Lettuce		shredded	1 1/2 cup
chives		chiffonade	As Needed

Instructions

1. Pre-heat oven to 400°F. Brush the Mission® 6" Heat Pressed Flour Tortillas with butter, roll into cone shapes, toothpick to hold, and bake for 6-8 minutes, or until crisp and brown. Allow to cool.
2. Combine chicken, olives, red pepper, red onion, garlic, lemon juice, yogurt, and salt and fold together until bound.
3. To serve one cone, fill the bottom of one cone with 2 tbsp. of shredded lettuce and top with 3 oz. of smoked chicken salad. Garnish with chives.

