

Grilled Caribbean Chicken Salad Pinwheels

Prep time: 45 Cook Time: 1 Servings: 2

Caribbean/Island,Combo/Fusion,Appetizers/Sides/Snacks,Entrees,Salads,Wraps,Casual Dining,Catering,Fine Dining

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Chile Herb Wrap	18674		1 each
Whipped Cream Cheese			1 oz.
Spicy Caribbean Grilled Chicken Salad			2 cup

Instructions

1. Fold chopped spicy Caribbean chicken, papaya, pineapple, green onions, celery, cilantro and onions together in a mixing bowl.
2. Spread Cream Cheese evenly over entire tortilla.
3. Spread 2 cups chicken salad evenly in a single layer over entire tortilla.
4. Bring bottom of tortilla 1” over ingredients and continue to tightly roll ingredients together with no air pockets between tortilla and filling and roll to close. (tortilla can be left open ended)
5. Cut edges off of tortilla if needed, and cut into at least 1/6’s to serve.
6. Garnish with toasted coconut if desired.
7. Serve cold.

Spicy Caribbean Grilled Chicken Salad (Caribbean Chicken Salad Pinwheels)

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Olive Oil			2 oz.
Fresh Squeezed Orange Juice			1 oz.
Caribbean Jerk Seasoning			1/4 cup
B/S Chicken Breasts And Thighs			2.5 lbs.
Papaya		small dice	1 cup
Fresh Pineapple		small dice	1 cup
Green Onions		thinly sliced	1 cup
Celery		small dice	1/2 cup
Fresh Cilantro		minced	1 Tbsp.
For Dressing:			
Cream Cheese			3/4 cup
Plain Yogurt			1/2 cup
Piri Pira Sauce Medium			1 Tbsp.
Habaneros		minced	1/2 tsp.
Lime Juice			1 oz.
Kosher Salt			1/8 tsp.

Instructions

1. Whisk olive oil, orange juice and Caribbean Jerk seasoning together in a mixing bowl.
2. Coat chicken in marinade.
3. Marinate at least 2 hours or overnight.
4. When ready to serve, remove chicken from marinade.
5. Place chicken on preheated grill and cook until proper internal temperature is reached.
6. Remove from heat and cool completely.
7. While chicken is cooling, place all dressing ingredients into a food processor and blend until fully incorporated and smooth.
8. Chop or shred chicken and place in a mixing bowl.
9. Fold together with papaya, pineapple, onions, celery, cilantro and Piri Piri spiced dressing.
10. Place in a covered storage container. Label, Date and Refrigerate.