



Sriracha Crispy Chicken Cone

Prep time: 8 Cook Time: 6 Servings: 12

Kids,Entrees,Flour Tortillas,Catering,Casual Dining,FSR/QSR

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Heat Pressed Flour Tortillas	10410		12 Each
Multicolored Coleslaw cabbage mix			6 cup
Shredded Carrots			3 cup
Scallions		sliced	3/4 cup
Asian sesame vinaigrette			3/4 cup
Frozen Breaded popcorn chicken bites		deep fried, warm	24 Oz.
Sriracha mayonnaise			1 1/2 cup
Black sesame seeds			3 tsp.



Instructions

1. Combine slaw, carrots and scallions. Hold refrigerated.
2. To prepare single serving, roll warm Heat Pressed Flour Tortilla to make cone or funnel shape, place narrow end into cone serving vessel or fry box. Toss $\frac{3}{4}$ cup coleslaw mix with 1 tbsp. vinaigrette, place in tortilla cone, top with 2 oz. hot chicken bites and drizzle with 2 tbsp. sriracha mayo and garnish with $\frac{1}{4}$ tsp. black sesame seeds

