



Mole Grilled Chicken & Veggie Burrito

Prep time: 14 Cook Time: 24 Servings: 12

Entrees, Flour Tortillas, Catering, Fine Dining, Casual Dining, Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Heat Pressed Flour Tortillas	10430		12 Each
Olive Oil			As Needed
Zucchini		cut in slices lengthwise	1 1/2 Each
Yellow Squash		cut in slices lengthwise	1 1/2 Each
Red Onions		cut into 1/2" rings	1 1/2 Each
Bell Peppers		multicolored, seeded, stemmed	3 Each
Citrus rub		dry seasoning	As Needed
Chicken Breasts		butterflied lengthwise	4 Lbs.
Brown Rice		prepared, warm	9 cup
Red Mole Sauce		prepared	6 cup



Instructions

1. In large mixing bowl, toss sliced vegetables with olive oil and season with citrus rub. Grill vegetables over medium-high heat for 2-3 minutes per side. Reserve warm.
2. Coat butterflied chicken breasts in olive oil and season liberally with citrus rub. Grill over medium-high heat for 4 minutes per side, or until internal temperature reaches 165°F. Remove from grill, slice thin, and reserve warm.
3. To prepare single serving, place 1 warm wrap on work surface. Top center of wrap with $\frac{3}{4}$ cup warm brown rice, and layer with 3 oz. grilled chicken slices, $\frac{3}{4}$ cup grilled vegetables, and $\frac{1}{4}$ cup (2 oz. ladle) of red mole sauce. Roll into a burrito and serve with another $\frac{1}{4}$ cup (2 oz. ladle) of red mole smothered over top. Serve immediately.

