



## Tikka Glazed Chicken Wrap

Prep time: 25 Cook Time: 60 Servings: 12

Combo/Fusion,Entrees,Wraps,Casual Dining,FSR/QSR,Catering,Grab & Go,Snacks & Shareables

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Spinach Herb Wraps	10251		12 Each
Plain Yogurt			9 Oz.
Garlic Cloves		whole, minced	5 Each
Ground Coriander			2 Tbsp.
Ground Cayenne Pepper			1 1/2 tsp.
Paprika			2 Tbsp.
Fresh Lemon		squeezed	1 Each
Chicken Tenders		cut into 4ths	24 Each
Vegetable Oil			2 1/2 Fl. Oz.
Saffron-Cashew Basmati Rice			
Spicy Creamy Tomato Sauce			



## Instructions

1. Combine yogurt, garlic, coriander, cayenne, paprika and lemon juice in mixing bowl, whisk until smooth. Pour mixture over chicken, rub to incorporate and marinate under refrigeration for up to 6 hours.
2. Pre-heat a griddle or non-stick skillet, remove chicken from marinade and wipe off excess, pat dry. Add oil to pre-heated griddle and sauté chicken until cooked through. Reserve warm in a covered pan on a hot line for assembly.
3. For one wrap: Spoon 4 ounce of rice onto the top middle third of a warmed Mission® Wrap, top with 10 pieces of chicken, ladle 2 ounces of tomato sauce over the chicken, fold up the bottom and then fold in the sides to form an open-ended wrap. Serve in paper sleeve or foil. Repeat for remaining wraps.



# Saffron-Cashew Basmati Rice

Prep time: 10 Cook Time: 22 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Water			1 Qts.
Saffron Threads			1/2 tsp.
Cinnamon Stick			1 Each
Salt			1 Tbsp.
Pepper			1/4 tsp.
Butter		Melted	2 Fl. Oz.
Basmati Rice			21 Oz.
Roasted Cashew Halves			6 Oz.
Cilantro		Fresh, Chopped	

## Instructions

1. Combine water, saffron, cinnamon stick, salt and pepper in a medium sauce pan and bring to a simmer.
2. Meanwhile add melted butter to another medium saucepan, add rice and heat over medium heat, stirring frequently while water comes to a simmer. Once water is just at a simmer add to rice, reduce heat to low and cover. Cook rice for 10- 12 minutes or until all water is absorbed. Turn off heat and allow rice to sit covered for 5 minutes.
3. Fluff rice with a fork and add cashews and chopped cilantro. Reserve on hot line for assembly.



# Spicy Creamy Tomato Sauce

Prep time: 10 Cook Time: 35 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Unsalted Butter			3 Oz.
Olive Oil			2 Tbsp.
Whole Garlic Cloves		minced	6 Each
Fresh Ginger		peeled, minced	2 Oz.
Fresh Serrano Peppers		seeded	4 Each
Tomato Paste			3 Oz.
Smoked Paprika			4 tsp.
Garam Masala			2 tsp.
Roma Tomatoes		seeded, diced	16 Each
Salt			3 tsp.
Water			16 Fl. Oz.
Heavy Cream			16 Fl. Oz.
Ground Fenugreek			1 Tbsp.
Fresh Cilantro		minced	1/4 cup

## Instructions

1. Place a large skillet over medium heat, and add the butter and olive oil. When butter has melted, add the garlic, ginger, and serrano pepper. Sauté for 2-3 minutes.
2. Add the tomato paste and cook for 3 minutes. Add the paprika and garam masala, and sauté for about 1 minute.
3. Add the tomatoes, salt, water and cream. Bring to a boil, then turn down the heat to a simmer, and cover. Cook for 20 minutes. Remove pan from heat, and allow the sauce to cool for 5 minutes.
4. Pour sauce into a blender or food processor, and process until smooth. Pour back into the pan, and bring back up to a boil. Add the fenugreek. Reduce heat to a simmer, and cook, covered, for about 10 minutes.
5. Stir in minced cilantro and reserve warm for assembly.

