



Chile & Herb Tandoori Tacos

Prep time: 5 Cook Time: 30 Servings: 1

Combo/Fusion,Indian,Entrees,Corn Tortillas,FSR/QSR,Catering,Casual Dining,Fine Dining,Modern Mexican,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" white corn tortilla	10620		1 Each
chicken breast		boneless, skinless	1 Each
Tandoori Spice Paste		commercially prepared	As Needed
Plain Yogurt			2 Oz.
Golden Raisin Chutney		see related recipe	2.5 Oz.
Golden Apples		julienne slice	5 Oz.
Shredded Carrots			4 Oz.
Cucumber and Mint Raita		see related recipe	3 Oz.



Instructions

1. Whisk together Tandoori Spice Paste and yogurt until smooth. Note: Tandoori Spice Paste can be found in Indian Specialty Markets.
2. Coat chicken in Tandoori Yogurt and cover refrigerated at least 2–4 hours. Remove chicken from yogurt and place on preheated grill, and cook until internal temperature reaches 165° F. Remove from heat, and cut into 1/4" strips.
3. Heat Mission® White Corn Tortilla and spread Golden Raisin Chutney evenly on tortilla.
4. Place shredded carrots and apples in center of tortilla. Top with Tandoori Grilled Chicken Strips.
5. Serve with a side of Cucumber and Mint Raita for dipping.



Golden Raisin Chutney

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Olive Oil			1 Tbsp.
Yellow Onions		1/4" dice	6 Oz.
Fresh Pineapples		1" dice	10 Oz.
Light Brown Sugar			2 Oz.
Golden Raisins			12 Oz.
Ginger Paste			1 tsp.
Cloves		ground	1/8 tsp.
Kosher Salt			1 tsp.
Ground Cinnamon			.5 tsp.
Allspice			1/8 tsp.
Tangerine Juice			4 Oz.
Water			2 Oz.
Mint Leaves		chopped	1 Tbsp.

Instructions

1. Heat olive oil in sauce pan over medium heat. Add onions and sauté until onions begin to caramelize.
2. Add pineapple, brown sugar, golden raisins, ginger, and spices.
3. After sugar dissolves, add tangerine juice and water.
4. Bring mixture to a simmer and continue simmering until about 75% of liquid is absorbed. Add in mint.
5. Remove from heat.
6. Let cool; label, date and refrigerate.



Cucumber and Mint Raita

Prep time: 2 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Plain Yogurt			1 cup
Cucumbers		peeled and diced	.5 large
Mint Leaves		chopped	2 Tbsp.
Ground Cumin			.25 tsp.
Sugar			.25 tsp.
Paprika			.25 tsp.

Instructions

- 1. Combine all ingredients except paprika and refrigerate.
- 2. Garnish with a sprinkle of paprika just before serving.

