



## Peruvian Grilled Chicken Quinoa Burrito

Prep time: 15 Cook Time: 8 Servings: 12

Latino,Combo/Fusion,Entrees,Flour Tortillas,Casual Dining,Catering,FSR/QSR,Modern Mexican

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Whole Wheat Tortilla	10254		12 Each
Corn on the cob, silks and husks removed			6 Each
Bell pepper, multicolored, seeded and stemmed			4 Each
Red Onions		thick rings	2 Each
Olive Oil			3 Tbsp.
Salt			As Needed
Black Pepper			As Needed
Grilled chicken breast, sliced, warm			2 1/4 Lbs.
Red and golden quinoa, cooked, warm			6 cup
Purple baby potatoes, diced, cooked, warm			6 cup
Avocados		diced, tossed with lime juice	3 cup
Aji Amarillo Sauce (for Peruvian Grilled Chicken Quinoa Burrito)			3 cup



## Instructions

1. To make Aji Amarillo Sauce: combine all ingredients in blender pitcher and puree until smooth; reserve refrigerated.
2. In large mixing bowl toss corn, peppers and onions with olive oil and season with salt and pepper. Grill vegetables over medium-high heat for 2-3 minutes per side. Cut corn from cob, chop onions and peppers. Mix together and reserve warm.
3. To prepare single serving: place 1 warm wrap on work surface. Top center of wrap with  $\frac{1}{2}$  cup each: quinoa, grilled vegetables, and purple potatoes. Top with  $\frac{1}{4}$  cup avocado, 3 oz. chicken breast, and drizzle with  $\frac{1}{4}$  cup Aji Amarillo Sauce. Roll into burrito and serve immediately.



# Aji Amarillo Sauce (for Peruvian Grilled Chicken Quinoa Burrito)

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Yellow Chili Peppers		drained, seeded	12 Oz.
Citron Oil		(Roland)	2 Oz.
Granulated Sugar			1 Oz.
Lemon Juice			2 Oz.

## Instructions

1. Place all ingredients into a blender and blend until smooth and emulsified.
2. Season to taste with salt.
3. Strain sauce in a fine mesh sieve.
4. Place in a storage container.
5. Label, Date and Refrigerate.

