



## Peruvian Chicken Wrap

Peruvian-style glazed boneless chicken wings stuffed into a whole grain tortilla with yellow rice, roasted bell peppers & onions and a creamy chimichurri sauce.

*Servings: 10 Chicken Wraps (1 per serving)*

Ingredients	Amount	Amount
Tyson® Peruvian Boneless Wings #70387-928		60 ea.
Mexican Original® Whole Grain Tortillas, 9", thawed		10 ea.
Creamy Chimichurri Sauce (see sub-recipe)	7.65 oz.	15 Tbsp.
Yellow Rice (see sub-recipe)	12 oz.	2 ½ C
IQF Fajita Pepper & Onion Strips Blend	15.50 oz.	4 ½ C

### DIRECTIONS:

1. Hold the thawed whole grain tortillas covered in a hot box at 145°F for 30-45 min until soft.
2. Arrange the frozen chicken chunks in a single layer on a sheet pan lined with parchment paper and cover tightly with aluminum foil. Heat the covered pan of chicken in a preheated 350°F convection oven for 26-30 minutes or until they reach a minimum internal temperature of 165°F. Hold the heated chicken chunks covered in a hot box at 145°F until ready to serve.
3. Next arrange the IQF pepper & onion strips on a sheet pan lined with parchment paper and heat uncovered in a preheated 350°F convection oven for 12-14 minutes or until the vegetables are softened and just beginning to brown.
4. To build the chicken wraps layout the tortillas and evenly spread 1½-tablespoons of the prepared Chimichurri Sauce down the middle of each tortilla. Top the sauce with ¼-cup of the prepared Yellow Rice, and then top the rice with ¼-cup of the roasted bell pepper & onion strips. Top the rice and vegetables with 6-each of the heated chicken chunks. Roll each tortilla up burrito-style, closing both ends. One Peruvian Chicken Wrap per serving.

### **TYSON® PRODUCTS USED:**

#70387-928, Coated Made with Whole Muscle Chunks, 0.55 oz.

#23999-621, Mexican Original® Whole Grain Reduced Sodium Flour Tortillas, 9"

## Creamy Chimichurri Sauce

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*Yield: 15-tablespoons (approximately 7.65-ounces)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Cilantro Leaves, fresh	1.20 oz.	1 ½ C
Italian Parsley Leaves, fresh	1.20 oz.	1 ½ C
Mayonnaise, low-fat	4 oz.	½ C
Lime Juice, bottled	1 oz.	2 Tbsp.
Garlic, fresh, finely minced	0.30 oz.	½ Tbsp.
Dried Oregano Leaves		½ tsp
Ground Black Pepper		½ tsp
Crushed Red Pepper Flakes		¼ tsp
Ground Cumin		? tsp

**DIRECTIONS:**

1. Finely mince the cilantro and parsley leaves. Combine the minced cilantro and parsley in a small mixing bowl along with the rest of the ingredients and whisk together until thoroughly combined.
2. Alternatively, combine the cilantro and parsley leaves in a food processor and quickly process just until the herbs are finely minced. If necessary drain the minced cilantro and parsley, and then combine it in a small mixing bowl with the rest of the ingredients and whisk together until thoroughly combined. Hold the prepared Creamy Chimichurri Sauce covered under refrigeration at 38°F until ready to use.

**Yellow Rice**  
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*Yield: 2½-cups (approximately 12 oz.)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Tap Water	9 oz.	1? C
Parboiled Brown Rice	4.85 oz.	1 ½ C
Vegetable Base, low-sodium	0.25 oz.	1 Tbsp.
Ground Turmeric		? tsp
Garlic Powder		¼ tsp
Onion Powder		¼ tsp
Dried Oregano Leaves		? tsp

**DIRECTIONS:**

1. Combine all of the ingredients in a 4" deep half hotel pan and whisk together to dissolve the vegetable base. Cover the hotel pan tightly with plastic wrap and then cover tightly again with aluminum foil. Cook the covered pan of rice in a preheated 350°F convection oven for 45-55 minutes or until most of the water is absorbed and the rice is cooked through. Hold the prepared Yellow Rice covered in a hot box at 145°F until ready to use. Fluff the rice with a fork just before using.

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CN Portion	5 pieces
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	140
Total Fat (g)	6.00
Saturated Fat (g)	1.50
Sodium (mg)	250
Carbs (g)	3
Protein (g)	19

