

# MISSION COMPLETE!

*Mouth-watering, relaxed dinners the whole family will love! Place everything on the table with a stack of warmed Mission Tortillas and let everyone dig in and roll up their own delicious Mexican creations!*

## CHICKEN IN MOJO MARINADE

Makes: 4 Cooking Time: 20 minutes Preparation Time: 20 minutes + marinating

8 Mission® Salsa Tortillas  
2 tablespoons olive oil  
1 red onion, roughly chopped  
4 garlic cloves, crushed  
½ teaspoon chilli paste (or to taste)  
Juice of 2 limes  
1 tablespoon fresh coriander leaves, roughly chopped  
Sea salt to taste  
3 free range chicken breasts  
1 red capsicum, sliced  
1 green capsicum, sliced  
1 yellow capsicum, sliced  
1 red onion, sliced

1. Heat 1 tablespoon of olive oil in a frying pan over a medium heat. Add chopped onion and garlic, lower heat and sauté until translucent. Add chilli paste and stir for another few minutes. Add lime juice, coriander and salt.

2. Blend all together in a food

processor. Scrape into a glass bowl and allow to cool. When marinade is cool, place the chicken in, cover and refrigerate overnight.

3. Heat grill until sizzling with the remaining oil, scrape off the marinade from the chicken before cooking to avoid burning. Re-baste with a brush whilst cooking with marinade and cook each side for 8 minutes or until cooked through. Allow to rest then slice.
4. Whilst the chicken is cooking grill capsicum and onions.
5. Finally, to assemble tortilla, place grilled vegetables topped with slices of chicken then roll up and sit back and enjoy!



Mission® Mexican Tortillas are available from leading supermarkets. Choose from 6 great varieties including: (NEW) Salsa, Burrito, 96% Fat Free, Hi-Fibre, Multi-Grain and White Corn.

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