

Chicken Enchiladas



Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Chicken Strips	42 g	417 g	2.08 kg	4.17 kg	8.33 kg
Chopped Tomatoes	36 g	361 g	1.81 kg	3.61 kg	7.22 kg
Onions	6 g	59 g	295 g	590 g	1.18 kg
Red Peppers	10 g	104 g	521 g	1.04 kg	2.08 kg
Garlic Puree	0 g	1 g	7 g	14 g	28 g
Paprika	0 g	3 g	14 g	28 g	56 g
Chilli Powder	0 g	1 g	3 g	7 g	14 g
Ground Cumin	0 g	2 g	10 g	21 g	42 g
Wraps	1 each	10 each	50 each	100 each	200 each
Cheddar Cheese	5 g	52 g	260 g	521 g	1.04 kg

Method

Sweat the onions, garlic & spices in a little vegetable oil & add the chopped tomatoes

Chop the vegetables & roast them in the oven for 10 minutes, then add them to the Sauce

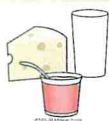
Lay out the chicken & put into oven until cooked at 75c

Once cooked add the chicken to the sauce & stir

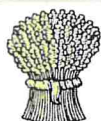
Spoon the mix onto a wrap, roll up, then lay on a suitable tray, repeat until you have the required amount

Sprinkle with grated cheese and cook at 180c until golden.

Assembled Tags



Contains Milk



Contains Wheat