



Making the chicken that makes your menu.™



Mu Shu Chicken

Great ideas from the Chefs at Brakebush



The Recipe

- 4 oz. 5247 Brakebush Ginger Teriyaki Breast Strips
- 2 ea. 6 inch flour tortilla
- 1 oz. Asian Menu Hoisin Sauce
- ½ oz. Snow peas (fine julienne)
- ½ oz. Carrots (fine julienne)
- ½ oz. English cucumber (fine julienne)
- ½ oz. Green onion (cut in 1 inch pieces)
- ¼ oz. Mint, fresh (fine julienne)
- ¼ oz. Asian Menu Orange Ginger Sauce

Method:

1. Heat chicken to 165 degrees per specifications.
2. Warm flour tortillas.
3. In a small bowl, toss together snow peas, carrots, cucumber, green onion and mint with just a hint of the Orange Ginger Sauce.
4. Top warm tortilla with 2 oz. of chicken. Drizzle with Hoisin and top with the mint and vegetable relish. Serve.

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Mu Shu Chicken



#1 Ingredients:

5247 Ginger Teriyaki
 Breast Strips
 6 inch flour tortilla
 Asian Menu
 Hoisin Sauce
 Snow peas
 Carrots
 English cucumber
 Green onion
 Mint
 Asian Menu Orange
 Ginger Sauce



#2

Heat chicken to 165 degrees per specifications. In a small bowl, toss together snow peas, carrots, cucumber, green onion and mint with just a hint of the Orange Ginger Sauce.



#3

Warm flour tortillas. Top warm tortilla with 2 oz. of chicken. Drizzle with Hoisin and top with the mint and vegetable relish.



#4

Serve.