

SOUTHWEST CHICKEN SALAD WRAP



Our Asian Rice Seafood Salad features Seafood Salad, Jasmine Rice, pickled veggies, avocado, tempura shrimp, and ginger aioli.







Ingredients:

- 10 oz. 0445145 Chili Lime Rice
- 10 oz. 0201392 Southwest Style Chicken Salad
- 8 oz. Diced Tomatoes (drained)
- 3 ea. Flour Tortillas
- 3 oz. Sour Cream

Instructions:

1. Thoroughly heat the Chili Lime Rice and Southwest Style Chicken Salad until an internal temperature of 165° F is reached.
2. In a large bowl, mix the rice, chicken salad, and tomatoes.
3. Plate the tortillas and garnish with sour cream and parsley.

| Product | Description | Code # | Pack Size |
|--|--|---------|------------------|
|  Chili Lime Rice | No prep, all flavor! This ready-to-serve fiesta in a bowl bursts with tangy lime, smoky paprika, and a hint of chili heat.   | 0445119 | 2/5 lb. |
|  Southwest Style Chicken Salad | Spice up your offerings with this vibrant, south-of-the-border inspired chicken salad! It's made with tender white meat chicken, black beans, roasted corn, and fresh bell peppers, tossed in a tangy, smoky chipotle lime dressing. this flavorful, ready-to-serve salad will keep your customers craving more. | 0201392 | 2/10 lb. Pouches |

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian