



TEAM FOUR
FOODSERVICE



Lebanese Harissa Chicken Lettuce Wraps

Yield: 10 servings

Ingredients:

Tyson Red Label® NAE Frozen Fully Cooked Select Cut Small Cut Grilled Ingredient
Chicken Breast Strips, 2/5 Lbs.

3 tablespoons olive oil

2 tablespoons red wine vinegar

3 cloves garlic minced

3 tablespoons Harissa

1 tablespoon Cumin

2 teaspoons ground coriander

1 teaspoon kosher salt

10 containers Bibb lettuce

2 cups fresh herbs: cilantro and mint

2 Persian cucumbers thinly sliced

6 radishes, very finely diced

2 Fresno chilis, thinly sliced

Sweet and Spicy Pickled Red Onions

Directions:

1. In a large Ziploc add the FC chicken, olive oil, red wine vinegar, garlic, Harissa, Cumin, ground coriander and kosher salt. Rub the chicken with all the ingredients to combine everything well and coat the chicken. Refrigerate at least for a few hours and up to overnight to allow flavors to marry together.
2. Clean lettuce and dry, set aside in Lexan container lined with paper towel
3. Sauté the chicken for 2-3 minutes with Harissa sauce. Add more Harissa sauce to desired level of heat.
4. To put the Tacos together take a sprig of Bibb lettuce and pile fresh cilantro and mint, sautéed chicken and then top with Persian cucumbers, thinly sliced red Fresno chili, diced radishes and sweet and spicy pickled red onions. Serve hot.

Recipe and photo courtesy of Tyson