



## **cheesy green chile chicken nachos**

Ground chicken crumbles gently combined in a tangy salsa verde sauce and served over whole grain tortilla chips with creamy jalapeno queso, roasted corn & pepper salsa and cilantro sour cream.

**SERVINGS: 10 each (1 chicken nacho boat per serving)**

<b>Ingredients</b>	<b>Amount</b>
Cilantro Sour Cream (see sub-recipe)	5/8 C. (approx. 5 oz.)
Roasted Corn & Pepper Salsa (see sub-recipe)	1 1/4 C. (approx. 10 oz.)
Green Chile Chicken (see sub-recipe)	6 2/3 C. (approx. 56.50 oz.)
Mexican Original® Whole Grain Tortilla Chips	23 oz. (approx. 220 chips ea.)
Jalapeno Queso Cheese Sauce, Commercially Prepared	1 1/2 C. (approx. 12.50 oz.)

### **DIRECTIONS:**

1. Prepare the Cilantro Sour Cream, Roasted Corn & Pepper Salsa and Green Chile Chicken by following the provided sub-recipe.
2. Heat the jalapeno queso cheese sauce according to the manufacturer's instructions. Hold the heated jalapeno queso covered in a hot box at 145°F until ready to serve.
3. When ready to build the chicken nacho boats, arrange the following components into individual paper boats, going from bottom to top: - Mexican Original® Tortilla Chips: 2.3-ounces (22-each) - Heated Jalapeno Queso Cheese Sauce: 2 1/2-tablespoons (1.25-ounces) - Prepared Green Chile Chicken: 2/3-cup (5-ounces) - Prepared Roasted Corn & Pepper Salsa: 2-tablespoons (1-ounce) - Prepared Cilantro Sour Cream: 1-tablespoon (0.50-ounce)

### **TYSON® PRODUCTS USED:**

#36233-928, Tyson® All Natural\*, Low Sodium Chicken Crumbles

#7721-621, Mexican Original® Whole Grain Yellow Corn Round Salted Tortilla Chips

### **Cilantro sour cream**

Sub-Recipe

*Yield: 5/8-cup (approximately 5.00-ounces)*

<b>Ingredients</b>	<b>Amount</b>
Sour Cream, Light	1/2 C. (approx. 4.30 oz.)
Cilantro Leaves, Fresh	1/4 C. packed (approx. 0.50 oz.)
Lime Juice, Bottled	1 tsp. (approx. 0.20 oz.)
Granulated Garlic	1/4 tsp.
Ground Dried Cumin	1/8 tsp.

**DIRECTIONS:**

1. Combine all of the ingredients in a food processor and process until completely pureed and smooth. Transfer the prepared sour cream to a squeeze bottle for service. Hold the prepared Cilantro Sour Cream covered under refrigeration at 38°F until ready to use.

## **roasted corn & pepper salsa**

Sub-Recipe

*Yield: 1 1/4-cups (approximately 10.00-ounces)*

<b>Ingredients</b>	<b>Amount</b>
IQF Diced Red & Green Bell Peppers	1 1/4 C. (approx. 2.80 oz.)
IQF Yellow Corn Kernels	3/4 C. (approx. 3.30 oz.)
IQF Diced White Onions	2/3 C. (approx. 2.80 oz.)
Diced Tomatoes, Canned, drained thoroughly	2/3 C. (approx. 3.25 oz.)
Vegetable Oil	2 Tbsp. (approx. 0.75 oz.)
Diced Green Chiles, Mild, Canned, drained thoroughly	1 Tbsp. (approx. 1 oz.)
Granulated Garlic	2 tsp.
Taco Seasoning	2 tsp.
Ground Black Pepper	1/2 tsp.
Lime Juice, Bottled	1 Tbsp. (approx. 0.85 oz.)
Cilantro, Leaves, Fresh, chopped	1 Tbsp. (approx. 0.30 oz.)

**DIRECTIONS:**

1. Combine all of the ingredients, EXCEPT the lime juice & fresh chopped cilantro, in a mixing bowl and mix together until thoroughly combined. Transfer the seasoned vegetables to a parchment lined sheet pan.
2. Roast the pan of seasoned vegetables uncovered in a preheated 500°F convection oven for 8-10 minutes. Cool down the pan of roasted vegetables uncovered under refrigeration at 38°F.
3. Once cold, combine the roasted vegetables in a mixing bowl with the lime juice & fresh chopped cilantro. Hold the prepared Roasted Corn & Pepper Salsa covered under refrigeration at 38°F until ready to use.

## green chile chicken

Sub-Recipe

*Yield: 6 2/3-cups (approximately 56.50-ounces)*

Ingredients	Amount
Salsa Verde, Commercially Prepared	1 1/3 C. (approx. 12.30 oz.)
Frozen Spinach, thawed and thoroughly drained	1 C. (approx. 9 oz.)
Cream Cheese, Light	2/3 C. (approx. 5.60 oz.)
Lime Juice, Bottled	1/4 C. (approx. 2. oz.)
Cilantro Leaves, Fresh	2 Tbsp. packed (approx. 0.20 oz.)
Ground Dried Cumin	1 tsp.
Granulated Garlic	1/2 tsp.
Tyson® Chicken Crumbles, thawed	33.75 oz. (approx. 4 1/4 C.)

### DIRECTIONS:

1. Combine all of the ingredients, EXCEPT the thawed chicken crumbles, into a food processor and process until completely pureed and smooth.
2. Pour the pureed sauce to a mixing bowl and mix with the thawed chicken crumbles until thoroughly combined.
3. Transfer the sauced chicken crumbles into a 2" deep half-size hotel pan that has been coated in non-stick spray. Cover the hotel pan tightly with plastic wrap and cover again with aluminum foil.
4. Bake the covered pan of chicken in a preheated 350°F convection oven for 12-14 minutes, or until the minimum internal temperature reaches 165°F. Hold the prepared & heated Green Chile Chicken covered in a hot box at 145°F until ready to use.

SKU Number: 36233-928

CN Portion	3 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	100
Total Fat (g)	5.00
Saturated Fat (g)	1.50
Sodium (mg)	110
Carbs (g)	1



Sku Number: 7721-621

CN Portion	11 chips
M/MA (oz)	0.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	150
Total Fat (g)	6.00
Saturated Fat (g)	1.00
Sodium (mg)	60
Carbs (g)	21
Protein (g)	2

