



Spicy Tex-Mex Buffalo Chicken Walking Taco

Buffalo spiked seasoned chicken taco meat served over mini whole grain tortilla chips and topped with shredded iceberg lettuce, diced tomatoes, sliced pickled jalapeno peppers and a drizzle of chipotle-ranch sauce.

SERVINGS: 10 each (1 walking taco per serving)

| Ingredients | Amount |
|--|--------------------------------|
| Chipotle-Ranch Sauce (see sub-recipe) | 5/8 C (approx. 5 oz.) |
| Tyson® Chicken Crumbles, thawed #36233-928 | 8 C (approx. 32 oz.) |
| Tomatoes, diced, canned, drained thoroughly | ¼ C (approx. 2 oz.) |
| Onions, white, diced, IQF | ¼ C (approx. 1.15 oz.) |
| Peppers, Red & Green Bell, diced, IQF | ¼ C (approx. 1.10 oz.) |
| Sauce, Buffalo Wing | 3/8 C (approx. 3.30 oz.) |
| Spice, Seasoning Blend, Taco | 2 Tbsp. |
| Chips, Mini Whole Grain Corn Tortilla, Round | 20 oz. (approx. 340-360 chips) |
| Lettuce, Iceberg, shredded | 7 ½ C (approx. 15 oz.) |
| Tomatoes, red, fresh, cut into 3/8 dice | 1 ¼ C (approx. 7.50 oz.) |
| Pepper, Jalapenos, Pickled, Sliced, drained thoroughly | 50 slices ea. (approx. 4 oz.) |

DIRECTIONS:

1. Prepare the Chipotle-Ranch Sauce by following the provided sub-recipe.
2. Combine the thawed chicken crumbles canned diced tomatoes, IQF diced onions, IQF diced red & green peppers, buffalo wing sauce and taco seasoning blend in a mixing bowl and mix. Transfer the seasoned chicken crumbles to a 2" deep half-size hotel pan and then cover with aluminum foil.

- Heat the covered pan of chicken in a preheated 350°F convection oven for 12-14 minutes, stirring 1-2 times to allow for even heating. Remove the foil cover from the pan and continue to bake the uncovered pan of chicken for 14-16 minutes or until the chicken taco meat has reduced down & thickened. By this point the chicken should have reached a minimum internal temperature of 165°F. Hold the heated & prepared buffalo seasoned chicken taco meat covered in a hot box at 145°F until ready to serve.
- When ready to serve, build the walking tacos by arranging the following components into individual serving bags, going from bottom to top:

Mini whole grain corn tortilla chips: 2-ounces, prepared & heated buffalo seasoned chicken taco meat: ½-cup, shredded iceberg lettuce: ¼-cup, fresh diced tomatoes: 2-tablespoon, drained sliced pickled jalapeno peppers: 5-each, prepared Chipotle-Ranch Sauce drizzle: 1-tablespoon.

TYSON® PRODUCTS USED:

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

Chipotle-Ranch Sauce

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Yield: ½-cup (approximately 5.20-ounces)

| Ingredients | Amount |
|--|-------------------------|
| Dressing, Ranch, Light | ½ C (approx. 4.30 oz.) |
| Pepper, Chipotle, in Adobo Sauce, Canned | 3-4 ea. (approx. 1 oz.) |
| Spice, Garlic Powder | ¼ Tsp |
| Spice, Ground Cumin | ¼ Tsp |

DIRECTIONS:

- Combine all the ingredients in a blender or food processor and process until completely smooth and pureed. Transfer the prepared Chipotle-Ranch Sauce into a squeeze bottle for service and hold covered under refrigeration at 38°F for a minimum of 8-hours.

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| 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 |
| Protein (g) | 14 |

