



Sonoran Taco-Dilla

Grilled chicken breast strips are tossed in taco seasoning and stuffed in a soft whole grain tortilla with chipotle corn ‘n black bean salsa and shredded pepper-jack cheese – rolled and baked until hot ‘n crispy.

Servings: 10 taco-dillas (1 per serving)

Ingredients	Amount	Amount
Tyson® Grilled Breast Strips #38350-928	21.50 oz.	6 C
Taco Seasoning, Salt-Free		2½ Tbsp.
Whole Grain Tortillas, 9”, Thawed		10 ea.
Chipotle Corn ‘n Black Bean Salsa (see sub-recipe)	7.50 oz.	1¼ C
Pepper-Jack Cheese, Reduced Fat, Shredded	5.50 oz.	1¼ C

DIRECTIONS:

1. Warm the tortillas and arrange the frozen breast strips in a single layer on a sheet pan lined with parchment paper that has been coated in non-stick cooking spray. Heat the chicken strips uncovered in a preheated 350°F convection oven for 12-14 minutes, or until the minimum internal temperature reaches 165°F.
2. Remove the heated chicken strips from the oven and toss them with the salt-free taco seasoning. Hold the heated seasoned chicken strips covered in a hot box at 145°F until ready to use.
3. To build the taco-dillas arrange the whole grain tortillas on a sanitized work surface. Evenly sprinkle 2-tablespoons of the pepper-jack cheese down the middle of each tortilla. Top the shredded cheese with 2-tablespoons of the prepared chipotle corn ‘n black bean salsa, and then top that with a mounded ¾-cup of the heated seasoned chicken strips. Roll each tortilla and arrange the built taco-dillas a ½” apart on a sheet pan lined with parchment paper.
4. Bake the pan of taco-dillas uncovered in a preheated 350°F convection oven until the internal temperature reaches 165°F and the tortillas are beginning to brown and crisp. One sonoran taco-dilla per serving.

TYSON® PRODUCTS USED:

#38350-928: Tyson® Grilled Breast Strips

Chipotle Corn ‘n Black Bean Salsa

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Yield: 1¼-cups (approx. 7.50-ounces)

Ingredients	Amount	Amount
Chipotle Salsa, Canned	0.45 oz.	1 Tbsp.
Corn Kernels, Canned, Drained and rinsed	1.95 oz.	5? Tbsp.
Black Beans, Canned, Drained and Rinsed	2.30 oz.	5? Tbsp.
Red Onions, Fresh, cut into ¼" dice	0.70 oz.	2¾ Tbsp.
Green Bell Peppers, Fresh, cut into ¼" dice	0.80 oz.	2¾ Tbsp.
Lime Juice, Bottled	1.30 oz.	2¾ Tbsp.
Ground Cumin		¼ tsp

DIRECTIONS:

1. Combine ALL of the ingredients in a mixing bowl and gently toss together until combined well. Hold the prepared salsa covered under refrigeration at 38°F ready to use.

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CN Portion	1 piece
M/MA (oz)	2.50
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	120
Total Fat (g)	2.50
Saturated Fat (g)	0.50
Sodium (mg)	320
Carbs (g)	1
Protein (g)	22

