



## **Southwestern Chicken Lettuce Wraps**

Juicy grilled breast chicken strips tossed in fajita seasoning and served alongside crisp romaine lettuce leaves with a fresh roasted corn-black bean salsa, crispy whole wheat tortilla strips and spicy jalapeno-ranch sauce for a build-your-own eating experience.

*Servings: 10 chicken lettuce wraps plates (1 per serving)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Tyson® Grilled Breast Strips #38350-928, Thawed	30 oz.	6 C
Lime Juice	3 oz.	¼ C
Fajita Seasoning (see recipe)	4½ tsp	4½ tsp
Romaine Lettuce Leaves, Washed and dried, Root End Trimmed	10.50 oz.	30 ea.
Crispy Tortilla Strips (see recipe)	4.50 oz.	2½ C
Roasted Corn-Black Bean Salsa (see recipe)	15 oz.	2½ C
Jalapeno Ranch Dressing Packets, Individually-Sized		10 ea.

### **DIRECTIONS:**

1. Combine the thawed chicken strips, lime juice and fajita seasoning in a large mixing bowl and toss together until the chicken strips are evenly coated in seasoning. Arrange the fajita seasoned chicken strips in a single layer on a sheet pan lined with parchment paper. Heat the uncovered pan of fajita chicken in a preheated 350°F convection oven for 10-14 minutes, or until the minimum internal temperature reaches 165°F. Hold the heated fajita chicken strips covered in a hot box at 145°F until ready to serve.
2. To build the southwestern chicken lettuce wrap plates arrange the following on serving plates: 3-each of the romaine lettuce leaves; ½-cup each of the heated fajita chicken strips; ¼-cup each of the crispy tortilla strips; ¼-cup each of the corn-black bean salsa; 1-each of the jalapeno-ranch sauce packets. One Southwestern Chicken Lettuce Wrap Plate and one Jalapeno-Ranch Sauce Packet per serving.

### **TYSON® PRODUCTS USED:**

#38350-928: Tyson® Grilled Breast Strips

## **Fajita Seasoning**

Southwestern Chicken Lettuce Wraps

*Yield: 4½-teaspoons*

<b>Ingredients</b>	<b>Amount</b>
Chili Powder	2¼ tsp
Ground Paprika	¾ tsp
Ground Cumin, Dried	? tsp
Garlic Powder	? tsp
Onion Powder	? tsp
Whole Oregano Leaves, Dried	? tsp
Ground Black Pepper	¼ tsp
Ground Cayenne Pepper	A pinch

DIRECTIONS:

1. Combine ALL of the ingredients in a large mixing bowl and whisk together until combined well. Hold the prepared seasoning covered at room temperature until ready to use.

## Crispy Tortilla Strips

Southwestern Chicken Lettuce Wraps

*Yield: 2 ½-cups (approximately 4.50-ounces)*

<b>Ingredients</b>	<b>Amount</b>
Whole Wheat Tortillas, 10", thawed, cut into approx. 2" x 2" strips	2 C

DIRECTIONS:

1. Arrange the cut tortilla strips on a sheet pan lined with parchment paper. Bake the pan of tortilla strips in a preheated 325°F convection oven, on low fan speed, for 12-14 minutes, rotating the pan halfway through baking, until the tortilla strips are golden brown and crispy. Allow the crispy tortilla strips to cool down to room temperature, and then transfer to a food-safe container, cover and hold at room temperature until ready to serve.

## Roasted Corn-Black Bean Salsa

Southwestern Chicken Lettuce Wraps

*Yield: approx. 2½-cups (approx. 15-ounces)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
--------------------	---------------	---------------

Corn Kernels, IQF	2.90 oz.	½ C
Black Beans, Canned, Whole, Drained and Rinsed	3.40 oz.	½ C
Red Onions, Fresh, Cut into ¼” dice	2.50 oz.	½ C
Tomatoes, Fresh, Cut into ¼” dice	3 oz.	½ C
Cilantro Leaves, Fresh, Roughly Chopped	0.50 oz.	½ C
Lime Juice	0.30 oz.	2 tsp
Pickled Jalapeno Peppers, Sliced, Drained, Minced	0.30 oz.	1 ½ tsp
Granulated Garlic		¼ tsp
Ground Cumin, Dried		? tsp
Ground Black Pepper		? tsp

**DIRECTIONS:**

1. Arrange the corn kernels on a sheet pan lined with parchment paper and roast uncovered in a preheated convection oven for 18-24 minutes, or until the corn kernels are beginning to brown. Cool the roasted corn under refrigeration before proceeding.
2. Combine all of the ingredients, including the roasted corn kernels, in a mixing bowl and gently mix together until thoroughly combined. Transfer the prepared salsa to a food-safe container and hold covered under refrigeration at 38°F until ready to use.

SKU Number: 38350-928

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

