



fiesta ranch chicken burrito

Pulled chicken simmered in a zesty salsa ranch sauce and served in a whole grain cheese jalapeno tortilla with cilantro-lime seasoned brown rice, shredded cheddar cheese and a fiesta corn salad that includes corn, black beans & diced bell peppers.

SERVINGS: 10 each (1 chicken burrito per serving)

Ingredients	Amount
Fiesta Corn Salad (see sub-recipe)	1 1/4 C. (approx. 9 oz.)
Salsa Ranch Sauce (see sub-recipe)	1 2/3 C. (approx. 15 oz.)
Cilantro-Lime Seasoned Brown Rice (see sub-recipe)	2 1/2 C. (approx. 16 oz.)
Tyson® Pulled Chicken #46021-928	25 oz. (approx. 8 C.)
Mexican Original® 9" WG Cheese Jalapeno Tortillas, thawed #24000-621	10 ea.
Cheddar Cheese, Shredded, Mild, Reduced Fat	5/8 C. (approx. 2.50 oz.)

DIRECTIONS:

1. Prepare the Fiesta Corn Salad, Salsa Ranch Sauce and Cilantro-Lime Seasoned Brown Rice just prior to the start of service by following the provided sub-recipe.
2. Hold the thawed tortillas covered in a hot box at 145°F for 30-45 minutes so they are soft and pliable.
3. Combine the frozen pulled chicken and 1-cup of the prepared Salsa Ranch Sauce in a mixing bowl and toss together until thoroughly combined. Arrange the sauced pulled chicken on a parchment lined sheet pan that's been coated in non-stick spray. Heat the pan of chicken uncovered in a preheated 350°F convection oven for 10-12 minutes or until the minimum internal temperature reaches 165°F.
4. Combine the heated pulled chicken with the remaining 2/3-cup of the prepared Salsa Ranch Sauce and gently mix together until thoroughly combined.
5. When ready to build the burritos top the middle of each tortilla with the following components, going from bottom to top: Prepared Cilantro-Lime Seasoned Brown Rice: 1/4-cup (1.55-ounces) - Prepared Salsa Ranch Glazed Pulled Chicken: 1/3-cup (3.10-ounces) - Shredded Cheddar Cheese: 1-tablespoon (0.25-ounce) - Prepared Fiesta Corn Salad: 2-tablespoons (0.90-ounce)
6. Roll up each filled tortilla burrito-style, closing both ends. Serve immediately, or if necessary briefly hold loosely covered in a hot box at 145°F until ready to serve.

TYSON® PRODUCTS USED:

#46021-928, Tyson® FC 100% All Natural*, Low Sodium Pulled Reverse Blend 65/35 Dark/White Meat

#24000-621, Mexican Original® 9" Whole Grain Rich Reduced Sodium Cheese Jalapeno Flavored Tortillas, 2-oz.

fiesta Corn salad

Sub-recipe

Yield: 1 1/4-cups (approximately 8.75-ounces)

Ingredients	Amount
IQF Yellow Corn Kernels	1 C. (approx. 5 oz.)
IQF Diced Red & Green Bell Peppers	1/2 C. (approx. 2.30 oz.)
Black Beans, Canned, drained & rinsed thoroughly	3 Tbsp. (approx. 1.15 oz.)
Lime Juice, Bottled	1 1/2 tsp. (approx. 0.25 oz.)
Cilantro Leaves, Fresh chopped	1 tsp. packed (approx. 0.05 oz.)
Taco Seasoning, Reduced Sodium	1 tsp.
Vegetable Oil	1/2 tsp.

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl and gently mix together until thoroughly combined. Hold the prepared Fiesta Corn Salad covered under refrigeration at 38°F for a minimum of 8-hours to allow the flavors fully develop & blossom. Note that any of the frozen ingredients will have thawed overnight. Continue to hold the prepared salad covered under refrigeration until ready to serve.

salsa ranch sauce

Sub-recipe

Yield: 1 2/3-cups (approximately 14.80-ounces)

Ingredients	Amount
Ranch Dressing, Light	1 C. (approx. 8.60 oz.)
Diced Tomatoes, Canned, drained thoroughly	1/2 C. (approx. 3.55 oz.)
Taco Sauce, Mild	3 1/3 Tbsp. (approx. 1.65 oz.)
Salsa Seasoning Mix	2 2/3 Tbsp.
Lime Juice, Bottled	2 Tbsp. (approx. 1 oz.)

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared Salsa Ranch Sauce covered under refrigeration at 38°F for a minimum of 1-hour to allow the flavors to fully develop & blossom. Continue to hold the prepared sauce covered under refrigeration until ready to use.

cilantro-lime seasoned brown rice

Sub-recipe

Yield: 2 1/2-cups (approximately 15.70 ounces)

Ingredients	Amount
Tap Water	1 3/8 C. (approx. 11.50 oz.)
Whole Grain Brown Rice	3/4 C. (approx. 5.60 oz.)
Granulated Garlic	3/4 tsp.
Ground Black Pepper	1/4 tsp.
Ground Dried Cumin	1/4 tsp.
Dried Whole Oregano	1/8 tsp.
Kosher Salt	Pinch
Lime Juice, Bottled	2 1/2 Tbsp. (approx. 1.25 oz.)
Cilantro Leaves, Fresh, chopped	1 1/2 Tbsp. packed (approx. 0.25 oz.)

DIRECTIONS:

1. Combine all of the ingredients, EXCEPT the lime juice & fresh chopped cilantro, into a 2" deep half-size hotel pan and whisk together until mixed well. Cover tightly with plastic wrap and cover again with aluminum foil.
2. Bake in a preheated 350°F convection oven for 30 minutes or until most of the liquid is absorbed and the rice is fully cooked. Keep covered tightly and hold the whole grain brown rice in a hot box at 145°F until ready to serve.
3. When ready for service, fluff the cooked rice with a fork, add in the lime juice & freshly chopped cilantro leaves, and gently fold together until thoroughly combined. Use immediately, or briefly hold the prepared Cilantro-Lime Seasoned Brown Rice covered in a hot box at 145°F until ready to serve.

SKU Number: 46021-928

CN Portion	2.2 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	100
Total Fat (g)	4.00
Saturated Fat (g)	1.00
Sodium (mg)	90
Carbs (g)	1
Protein (g)	14



SKU Number: 24000-621

CN Portion	1 tortilla
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M/MA (oz)	0.00
Grain (oz)	2.00
Vegetable (oz)	0.00
Calories	160
Total Fat (g)	4.50
Saturated Fat (g)	1.00
Sodium (mg)	220
Carbs (g)	26
Protein (g)	5

