



## **Chicken Carnitas Walking Taco**

Citrus-garlic seasoned & braised pulled chicken served over mini whole grain tortilla chips and topped with mozzarella cheese, shredded romaine lettuce, roasted pineapple salsa and a drizzle of zesty taco sauce.

**SERVINGS: 10 each (1 walking taco per serving)**

<b>Ingredients</b>	<b>Amount</b>
Roasted Pineapple Salsa (see sub-recipe)	2 ½ C (approx. 15 oz.)
Citrus-Garlic Pulled Chicken (see sub-recipe)	3 1/3 C (approx. 28 oz.)
Sauce, Taco, Mild	5 Tbsp. (approx. 2.50 oz.)
Chips, Mini Whole Grain Corn Tortilla, Round	20 oz. (approx. 340-360 chips ea.)
Cheese, Mozzarella, LMPS, Shredded	5/8 C (approx. 2.50 oz.)
Lettuce, Romaine, shredded	5 C (approx. 8.50 oz.)

### **DIRECTIONS:**

1. Prepare the Roasted Pineapple Salsa no later than 8-hours prior to the day of service, and the Citrus-Garlic Pulled Chicken up to 24-hours prior to the day of service by following the provided sub-recipes.
2. Transfer the taco sauce into a squeeze bottle for service until ready to serve.
3. Heat the pan of prepared Citrus-Garlic Pulled Chicken covered in a preheated 350°F convection oven for 35-45 minutes, stirring 1-2 times to allow for even heating. Remove the foil cover from the pan, turn the oven up to 400°F and bake the uncovered pan of chicken for 7-10 minutes or until the top of the chicken is browned. By this point the chicken should have reached a minimum internal temperature of 165°F. Hold the heated & prepared Citrus-Garlic Pulled Chicken covered in a hot box at 145°F until ready to serve.
4. When ready to serve, build the walking tacos by arranging the following components going from bottom to top and serve immediately:

- Mini whole grain corn tortilla chips: 2-ounces, Prepared & heated Citrus-Garlic Pulled Chicken: ¾-cup, Shredded mozzarella cheese: 1-tablespoon, Shredded romaine lettuce: ½-cup, Prepared Roasted Pineapple Salsa: ¼-cup, Taco sauce drizzle: ½-tablespoon

### **TYSON® PRODUCTS USED:**

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

## **Roasted Pineapple Salsa**

## Chicken Carnitas Walking Taco Sub-Recipe

*Yield: 2½-cups (approximately 15.10-ounces)*

<b>Ingredients</b>	<b>Amount</b>
Pineapple Tidbits, canned, drained thoroughly	4 1/3 C (approx. 28 oz.)
Red Bell Pepper, fresh, cut into ¼ dice	3/8 C (approx. 2 oz.)
Cilantro Leaves, fresh, chopped	3/8 C (approx. 0.45 oz.)
Red Onion, fresh, cut into ¼ dice	3 Tbsp. (approx. 0.90 oz.)
Lemon Juice, bottled	1 Tbsp. (approx. 0.50 oz.)
Oil, Vegetable	1 Tsp (approx. 0.15 oz.)
Pickled Jalapeno Pepper slices, drained thoroughly, minced	5/8 Tsp (approx. 0.10 oz.)
Granulated Garlic	½ Tsp
Ground Black Pepper	½ Tsp

### DIRECTIONS:

1. Arrange the drained pineapple tidbits on a sheet pan lined with parchment paper that has been coated in non-stick cooking spray. Roast the pan of pineapple uncovered in a preheated 400°F convection oven, on high fan speed, for 14-18 minutes or until the pineapple is lightly browned. If necessary stir the pineapple 1-2 times during roasting for even browning. Before proceeding chill the roasted pineapple uncovered in the refrigerator until the maximum internal temperature reaches 40°F.
2. Next combine all of the ingredients, including the chilled roasted pineapple, in a mixing bowl and gently mix together. Hold the prepared Roasted Pineapple Salsa covered under refrigeration at 38°F for a minimum of 8-hours to allow the flavors to fully develop and blossom. Continue to hold covered under refrigeration until ready to serve.

## Citrus-Garlic Pulled Chicken

### Chicken Carnitas Walking Taco Sub-Recipe

*Yield: 3-?-cups (approximately 28.20 ounces)*

<b>Ingredients</b>	<b>Amount</b>
Tyson® Pulled Chicken #46021-928	8 C (approx. 25 oz.)
Juice, Orange, Bottled	1 C (approx. 8 oz.)
Juice, Lime, Bottled	2 ½ Tbsp. (approx. 1.25 oz.)
Spice, Garlic Powder	1 2/3 Tbsp.
Spice, Onion Powder	3 ¼ Tsp.
Cornstarch	2 ½ Tsp

Spice, Dried Oregano Leaves	3/4 Tsp
Spice, Ground Cumin	2/3 Tsp
Spice, Ground Black Pepper	1/2 Tsp
Salt, Iodized	1/4 Tsp

**DIRECTIONS:**

1. Prepare this sub-recipe just prior to the start of service and arrange the frozen pulled chicken in an even layer into a 2" deep half-size hotel pan. Set aside.
2. Next combine all of the remaining ingredients in a mixing bowl and whisk together until thoroughly combined. Pour the orange juice mixture over the frozen pulled chicken and mix well. Cover the hotel pan tightly with aluminum foil. Hold the prepared Citrus-Garlic Pulled Chicken covered in the freezer until ready to heat.

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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

