



Mole Amarillo Tostada

Prep time: 60 Cook Time: 45 Servings: 12

Entrees,Appetizers/Sides/Snacks,Corn Tortillas,Casual Dining,FSR/QSR,Catering,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn Tortillas	06942		12 Each
Kosher Salt			As Needed
Pulled Chicken			30 Oz.
Mole Amarillo			3/4 cup
Crema		prepared	1/4 cup
Pico de Gallo		prepared	3/4 cup
Fresh Chives		chopped	As Needed
Radishes		shaved, thin sliced	As Needed



Instructions

1. Pre-heat fryer to 350°F.
2. Fry 6" Yellow Corn Tortillas until crispy, season with salt and let cool.
3. To prepare one tostada, top one crispy tortilla with 2 ½ oz. Pulled Chicken, 1 tbsp. of Mole Amarillo, 1 tsp. crema, 1 tbsp. pico de gallo.
4. Garnish with a pinch of chives and prepared radishes.



Pulled Chicken

Prep time: 45 Cook Time: 15 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Kosher Salt			4 Tbsp.
Garlic Powder			2 Tbsp.
Mexican Cinnamon		ground	1 tsp.
Mexican Oregano			4 Tbsp.
Onion Powder			2 Tbsp.
Paprika			2 Tbsp.
Cumin		ground	2 Tbsp.
Coriander		ground	2 Tbsp.
Chicken Leg Quarters			5 Lbs.
Chicken Stock		prepared	As Needed

Instructions

1. To make the dry rub, add dry ingredients together and mix until combined.
2. Coat the chicken leg quarters in the prepared dry rub so that they are well covered.
3. In a hotel pan, add the rubbed chicken leg quarters and top with chicken stock until submerged. Cover and cook at 350°F until chicken has reached an internal temperature of 165°F. Reserve hot until service.



Mole Amarillo

Prep time: 45 Cook Time: 45 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Guajillo Chiles		stemmed, seeded, hydrated in hot water	10 Each
Aji Amarillo Chiles			2 Each
Tomatillos		roasted	1/2 Lbs.
Tomatoes		roasted	1/4 Lbs.
Garlic Cloves		peeled, roasted	4 Each
White Onion		trimmed, roasted	1 Each
Cumin		ground	1/2 tsp.
Mexican Cinnamon		ground	1/4 tsp.
Mexican Oregano			1 tsp.
Allspice		ground	1/4 tsp.
Dry hoja santa			1 tsp.
Lard			2 Tbsp.
Chicken Stock		prepared	1 Qts.
Masa harina			1/2 cup
Kosher Salt			As Needed

Instructions

1. In a blender, add chiles, tomatillos, tomatoes, garlic, onion, dry seasonings, and blend until smooth.
2. Strain purée and cook in 2 tbsp. of lard over medium heat until starts to slightly thicken, approx. 3-4 min.
3. Add in chicken stock and masa harina. Whisk until incorporated. Let simmer for 30 min. Taste and season with salt to taste. Hold hot for service.

