



Charred Hatch Chile Chicken Panini

Prep time: 5 Cook Time: 10 Servings: 12

Regional North American,Breakfast/Brunch,Entrees,Mazina Tortillas,Casual Dining,Catering,FSR/QSR,Breakfast All Day,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Pressed Mazina Tortilla	08043		12 each
Chicken Breast Grilled Sliced			3 lbs.
Fire-Charred Hatch Green Chile Aioli			1 1/2 cup
Chihuahua Cheese		shredded	1 1/2 cup
Roma Tomato		sliced, roasted	48 each
Hickory Smoked Bacon Slices Cooked Crisp			24 each

Instructions

1. Prepare Fire-Charred Hatch Green Chile Aioli.
2. Pre-heat Panini grill.
3. To build Panini, on half of the Mazina tortilla, place 4 ounces grilled chicken breast, spread 2 tablespoon chile aioli, 2 tablespoon cheese, 4 slices roasted tomatoes and 2 slices bacon. Fold in half to form sandwich. Place on Panini grill, until golden and heated through.



Fire-Charred Hatch Green Chile Aioli

Prep time: 5 Cook Time: 0 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			1 cup
Cream Cheese			4 oz.
Hatch Green Chiles		charred, peeled & seeded	3 each
Salt And Pepper To Taste			

Instructions

1. In a food processor, combine all ingredients and pulse until smooth. Reserve refrigerated.