



Hatch Green Chile Chicken Nachos

Prep time: 10 Cook Time: 0 Servings: 12

Latino,Regional North American,Appetizers/Sides/Snacks,Entrees,Chips, Strips & Taco Shells,Casual Dining,Catering,FSR/QSR,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-Fried Yellow Triangle Tortilla Chips	08619		48 Oz.
Chicken Thighs		char-grilled, chopped	3 Lbs.
Jalapeño		minced	12 Oz.
Red Onions		minced	12 Oz.
radish		thinly sliced	As Needed
Hatch Green Chile Cheese Sauce			
Creamy Avocado Salsa			

Instructions

1. To serve, arrange 4 oz. of the chips on a serving plate and top with 6 oz. of Hatch Green Chile Cheese Sauce, followed by 4 oz. of chopped chicken, 1 oz. of jalapeno, and 1 oz. of red onion. Spoon over the 3 oz. of Avocado Salsa and garnish with sliced radishes.



Hatch Green Chile Cheese Sauce

Prep time: 10 Cook Time: 10 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Butter			3 1/2 Oz.
Flour			3 1/2 Oz.
Milk		whole	7 1/4 cup
Cheddar Cheese		shredded	1 Lbs.
Hatch green chilies		char-grilled, diced	1 Lbs.

Instructions

1. In a saucepan over medium heat, melt the butter and whisk in the flour to make a roux. Whisk in the milk to create a béchamel sauce. Whisk in the cheese and chilies until creamy and melted. Reserve hot for service.



Creamy Avocado Salsa

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cilantro			3 cup
Olive Oil			6 Oz.
White Vinegar			3 Tbsp.
Lime Juice			3 Oz.
Crema			6 Oz.
Garlic			4 cloves
Avocados			12 Oz.
Kosher salt			To Taste

Instructions

1. Combine all ingredients in a blender and blend on high until thick and smooth.

