



Extra-Large Nacho Board

Prep time: 20 Cook Time: 20 Servings: 1

Latino,Appetizers/Sides/Snacks,Entrees,Kids,Fry-Ready Tortillas,FSR/QSR,Casual Dining,Snacks & Shareables,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortilla	37183		2 each
Chipotle-Marinated Chicken Thighs		grilled & chopped into large chunks	
Chipotle-Strawberry Salsa			6 oz.
Cotija Cheese			.5 oz.
Cilantro Leaves			.1 oz.
Lime Wedges			3 oz.

Instructions

1. Pre-heat deep fryer to 350F.
2. Cut the tortillas into quarters and fry until crispy and golden.
3. Toss the grilled chicken chunks with the chipotle-strawberry salsa.
4. Place the oversized nacho chips on a board, top them with the sauced chicken chunks and follow with sprinkled cotija cheese and finished with cilantro leaves.
5. Serve with lime wedges on the side



Chipotle-Marinated Chicken Thighs

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chicken		thighs, boneless, skinless	1.2 lbs.
Chipotle Sauce		canned	4 oz.
Garlic Powder			.1 oz.
Salt			.1 oz.

Instructions

- 1. Marinate overnight, then grill.



Chipotle-Strawberry Salsa

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mild Chunky Salsa			14 oz.
Strawberry Preserves			7 oz.
Chipotle Sauce		canned	3 oz.
Salt			.1 oz.

Instructions

1. Heat up & blend until smooth.

