



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 | | see related recipe | 8 Oz. |
| Chipotle-Strawberry Salsa | | see related recipe | 6 Oz. |
| Cotija cheese | | | 1/2 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, cut into chunks | 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 | | | To Taste |

Instructions

1. Heat up & blend until smooth.

