



Smoky Chipotle Chicken Bowl

Prep time: 30 Cook Time: 15 Servings: 12

Latino,Entrees,Wraps,FSR/QSR,Casual Dining,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Chipotle Chile Wraps	10253		12 Each
Chicken Breast			3 Lbs.
Adobo Sauce		prepared	1 1/2 cup
Rice		prepared	4 1/2 Lbs.
Black Beans			3 Lbs.
Tomatoes		diced	1 1/2 cup
Charred Corn Salsa			3 cup
Spicy Guacamole			1 1/2 cup



Instructions

1. Marinate chicken breast in the adobo sauce overnight. Cook chicken breast through. Slice and hold hot for service.
2. To assemble one bowl, prepare by using a taco bowl frying basket to mold a tortilla while cooking in a deep fryer until crispy and holds bowl shape.
3. Scoop $\frac{3}{4}$ cup rice, and $\frac{1}{2}$ cup black beans into the fried tortilla bowl.
4. Top with $\frac{1}{4}$ cup Charred Corn Salsa, 2 tbsp. tomatoes, 4 oz. chicken, and 2 tbsp. of the Spicy Guacamole.



Charred Corn Salsa

Prep time: 5 Cook Time: 5 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Corn		fresh	3 1/2 cup
Cilantro		chopped	1/2 cup
Lime Juice			1 1/4 Oz.
Jalapeno		fresh small dice	1 Tbsp.
Onion		small dice	3 Tbsp.
Queso Fresco		crumbles	1 Oz.

Instructions

1. Peel fresh ears of corn and char on grill. Cut the charred kernels off the cob and reserve.
2. Combine the charred corn kernels and all remaining ingredients and toss.
3. Reserve cold for service.



Spicy Guacamole

Prep time: 10 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Avocados		diced	9 Oz.
Chipotle		seeded, rinsed	1 Each
Cumin		ground	1/4 tsp.
Coriander		ground	1/4 tsp.
Lime Juice			1 1/2 Tbsp.
Tomatoes		diced	3 Oz.
Garlic		peeled	1 clove
Salt			To Taste
Pepper			To Taste

Instructions

1. Add the first seven ingredients to food processor and pulse together until combined.
2. Season with salt and pepper to taste.
3. Hold cold for service.

