



Chipotle Chicken Taquito “Enchilada-style”

Prep time: 30 Cook Time: 45 Servings: 12

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortilla	37183		12 Each
Chipotle Braised Chicken		see related recipe	18 Oz.
Smoky Mozzarella, shredded			2 1/2 cup
Salsa rojo			6 cup
Oaxacan Crema			1 1/4 cup
Cotija cheese		crumbles	1 1/2 cup
Cilantro Leaves		fresh	As Needed

Instructions

1. To prepare one Chipotle Chicken Taquito, top one 10" Fry-Ready Tortilla with 1.5 oz. of pulled Chipotle Chicken and 3 tbsp. of smoked mozzarella and roll into taquito shape. (Use toothpicks to help hold the shape if needed, removing after frying)
2. Fry at 350°F until golden and an internal temperature of 165°F is reached.
3. Serve 1 taquito per order. Top crispy taquitos with 1/2 cup of salsa rojo, 3 tbsp. of Oaxacan crema, 1 tbsp. cotija crumbles and fresh cilantro as needed. Serve hot.



Chipotle Braised Chicken

Prep time: Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chicken thighs, boneless, skinless			2 Lbs.
Black Pepper			1 tsp.
Kosher Salt			2 tsp.
Ground Cumin			2 tsp.
Ground Coriander			2 tsp.
Canola Oil			2 tsp.
Chicken Stock			2 cup
Water			2 cup
Chipotle in Adobo, prepared			7 Oz.
Granulated Sugar			2 Tbsp.

Instructions

1. Season the chicken thighs with salt, pepper, cumin seed and coriander.
2. In a stock pot over high heat, heat oil and sear seasoned chicken thighs.
3. De-glaze with chicken stock and add remaining ingredients.
4. Cover pot with aluminum foil and braise at 325°F for 30–45 min. until chicken is fully cooked and pull-apart tender.
5. Remove thighs from liquid and pull, reserving refrigerated until use.

