



Caribbean Jerk Chicken Fire Sticks

Prep time: Cook Time: 54 Servings: 12

Caribbean/Island,Appetizers/Sides/Snacks,Corn Tortillas,Casual Dining,Fine Dining,Spice It Up,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Red Corn Tortillas	10611		72 Each
Caribbean Jerk Grilled Chicken		See Related Recipe	48 Oz.
Pineapples		julienned	12 Oz.
Bell Peppers		multicolored, julienned	12 Oz.
Wooden pics			48 Each
Caramelized Pineapple Habanero Sauce		See Related Recipe	6 cup

Instructions

1. To make Caribbean Jerk Grilled Chicken, in a blender, combine all ingredients except chicken thighs, and blend until smooth. Place chicken in a shallow dish and pour blended mixture over top; toss to coat. Let marinate in fridge, turning once or twice, for at least 2 hours or up to overnight. When ready to grill, heat grill to medium-high and oil the grates. Grill chicken, about 5 minutes per side, until chicken reaches internal temperature of 165°F. Shred chicken and reserve refrigerated.
2. To make Caramelized Pineapple Habanero Salsa, toss pineapple spears with ¼ cup sugar and transfer to a parchment-lined sheet pan coated with nonstick spray and spread out into even layer. Roast in a preheat convection oven at 350°F for 15 minutes. Remove from oven and turn over spears to roast for an additional 15 minutes, or until caramelized. Remove from oven and cool.
3. Dice roasted pineapple spears and combine with red bell pepper, onion, lime juice, and habaneros in large pot. Bring to a boil over medium heat and cook for 5 minutes. Stir in cilantro, salt, and remaining 2 tbsp of sugar. Place half of the pineapple mixture into a food processor to chop. Return chopped mixture to pot to cook for an additional 5 minutes stirring occasionally.
4. To assemble taquitos, arrange Red Corn Tortillas on work surface. Top each with 1 ¼ oz. Caribbean Jerk Grilled Chicken, 2 julienned pineapple and 2 julienned pepper, and secure closed with wooden pic
5. To prepare single serving, deep fry 3 taquitos for 2 - 2 ½ minutes or until crispy. Serve immediately with ½ cup Caramelized Pineapple Habanero Salsa for dipping. Garnish with lime wedges.



Caribbean Jerk Grilled Chicken

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Scallions		roughly chopped	2 1/2 cup
Garlic Cloves			4 Each
Jalapeño		roughly chopped	2/3 cup
Lime Juice			1/2 cup
Olive Oil			1/4 cup
Water			1/4 cup
Brown Sugar		packed	2 Tbsp.
Ground allspice			1 Tbsp.
Ground Cinnamon			1 tsp.
Salt			1 Tbsp.
Chicken thighs, boneless, skinless			4 Lbs.

Instructions



Caramelized Pineapple Habanero Sauce

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pineapple spears, fresh, peeled, cored			4 Lbs.
Sugar			3/4 cup
Red bell pepper, small diced			4 cup
Red Onions		diced	4 cup
Lime Juice			1 cup
Habanero Pepper		seeded, minced	1/4 cup
Cilantro		finely chopped	1 cup
Salt			1 Tbsp.

Instructions

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