



Mini Empanadas with a Trio of Dipping Sauces

Prep time: 30 Cook Time: 45 Servings: 12

Latino,Entrees,Appetizers/Sides/Snacks,Mazina Tortillas,Catering,Casual Dining,Fine Dining,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Pressed Mazina Tortillas	08043	cut into (3) 4" rounds using ring cutter	12 Each
Mezcal and Lime Chicken			2 1/4 cup
Chihuahua cheese, shredded			3/4 cup
Aji Amarillo sauce			3 cup
Chimichurri Sauce			3 cup
Salsa rosado			3 cup
egg white		beaten	1/4 cup

Instructions

1. Using a 4" round pastry cutter, cut each Mazina® Tortilla into 3 rounds.
2. To create one empanada place 1 tbsp. of Mezcal and Lime Chicken and 1 tsp. cheese in the center of a mini round tortilla. Brush the inside edges of the tortilla with egg white and press into a half moon shape. Crimp to keep shape if needed.
3. Deep fry at 350°F for approx. 2 min. until golden and reads an internal temperature of 165°F.
4. Serve 3 per order with a ¼ cup ramekin of each sauce on the side for dipping.



Mezcal and Lime Chicken

Prep time: 30 Cook Time: 45 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chicken thighs		boneless, skinless	3 Lbs.
Tajín (or similar chili lime seasoning)			1 Tbsp.
Ground cumin seed			2 tsp.
Ground coriander			2 tsp.
Canola Oil			1/4 cup
White onion, sliced			3/4 cup
Garlic cloves		crushed	9 Each
Mezcal			1 1/2 cup
orange zest		from 2 oranges	
lime zest		from 6 limes	
Lime juice			3/4 cup
Chicken stock			3 cup
Water			3 cup

Instructions

1. Season chicken thighs with Tajín chili lime seasoning, ground cumin and ground coriander.
2. In a large stock pot over high heat, add the canola oil and sear the chicken. Approx. 30 seconds per side, just until slight caramelization starts to form.
3. Add onions and cook until tender (approx. 2 min) and then add garlic cloves and deglaze with Mezcal.
4. Add remaining ingredients, cover with foil and finish in an oven at 325°F until chicken is fully cooked and pull-apart tender (approx. 30-45 min.).
5. Remove chicken thighs from the cooking liquid and let cool slightly to the touch and shred.
6. Reserve refrigerated until use.

