



Recipes

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Piri Piri Chicken Chili Nachos

Prep Time: 45 Minutes

Cooking Time: 60 Minutes

Serves 2

Ingredients:

2 qts. (5 oz. wt.) 4 Pre-cut Unfried Blue Corn Tortilla Chips (10843)

4 oz. vol. Piri Piri Chicken Chili , see related recipe

4 oz. vol. Monterey Jack Cheese , shredded

1 1/2 oz. vol. Bleu Cheese , crumbled

1 oz. vol. Green Onions , thinly sliced

Directions:

1. Place blue corn tortilla chips that have been brought to room temperature in 350-360F fryer.
 2. Fry blue corn chips until bubbles begin to subside and remove from fryer.
 3. Spread blue corn tortilla chips on oven safe platter.
 4. Ladle Piri Piri Chicken Chili over tortilla chips.
 5. Top with shredded jack cheese and bleu cheese crumbles.
 6. Place in 350 degree oven or under cheese melter until cheese is melted.
 7. Remove from oven.
 8. Garnish with green onions to serve.
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Piri Piri Chicken Chili

Serves 1

Ingredients:

- 1/4 cup Liquid Butter
- 2 lbs. Fresh Chicken Tenderloins
- 1/2 cup Hot Piri Piri Sauce (Nandos)
- 3 1/2 cups Yellow Onions , minced
- 2 Tbsp. Garlic , minced
- 3/4 cup Red Peppers , diced
- 1 1/2 Tbsp. Chicken Base
- 3/4 cup Medium Piri Piri Sauce (Nandos)
- 6 cups Water
- 31 oz. Chickpeas , drained and rinsed
- 15.5 oz. Northern Beans , drained , rinsed and pureed
- 2 oz. National Starch #466
- 3 oz. Water

Directions:

1. Marinate chicken tenderloins in 1/2 cup of hot piri piri sauce refrigerated overnight in a covered storage container.
2. Heat 2Tbsp. liquid butter in a medium size stockpot over medium heat.
3. Add chicken and cook until golden brown on all sides and chicken is just cooked. Remove chicken from pot and set aside to cool slightly.
4. Add remaining liquid butter and add onions, garlic and red peppers. Saute and pick up browned bits on bottom of pot. Add northern beans, chicken base and remaining piri piri sauce.
5. Stir to dissolve chicken base.
6. Add water and bring to a simmer. Add remaining beans and slice piri piri chicken.
7. Add to pot and simmer 20-30 minutes.
8. In a small separate bowl whisk together starch and water. Stir to dissolve.
9. Slowly whisk in starch liquid.
10. Bring chili back to a simmer and shut off heat.
11. Hold warm for nachos.