



Recipes

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Chicken Pibil Bowl with Seasoned Tortilla Strips

Prep Time: 20 Minutes

Cooking Time: 60 Minutes

Serves 12

Ingredients:

18 oz. Pre-cut Unfried White Corn Tortilla Strips (06771)

Pibel Marinade , see related recipe

69 oz. Bone-In Skinless Chicken Thighs

2 Tbsp. Sea Salt , finely ground

8 fl. oz. Chicken Stock

1/4 cup Ground Chipotle Powder

3 1/2 lbs. Yellow Rice , cooked

Black Beans , see related recipe

Red Onion , thinly sliced , to garnish

Fresh Cilantro Leaves , to garnish

Directions:

1. Pour Pibel marinade over chicken thighs. Refrigerate at least one hour.

2. Preheat oven to 350°F. Remove excess marinade from chicken and season with salt; brown both sides in a hot skillet. Transfer to a roasting pan and deglaze skillet with chicken stock, pour over chicken and cover with foil, roast in pre-heated convection oven for 1 hour.

3. Remove chicken from oven, de-bone and chop into medium size pieces, transfer to a hotel pan and skim excess chicken fat, and return to cooking liquid; cover and reserve for assembly.

4. Pre-heat fryer to 350°F and deep fry tortilla strips for 30-45 seconds or until bubbling stops. Remove strips from fryer and drain on paper towels or wire rack and then evenly sprinkle with chipotle powder and salt mixture.

5. To assemble 1 bowl; place 4 1/2 ounces of rice in the bottom of a medium size bowl, next layer with 5 ounces of black beans, 3 1/2 ounces of chopped chicken and garnish with sliced red onions, seasoned tortillas strips and cilantro leaves.



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Pibil Marinade

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

2/5 each Dried Chipotle Chiles
2 2/3 fl. oz. Hot Water
1/4 each Fresh Orange , squeezed
1/6 each Fresh Lime , Squeezed
1/8 each Fresh Lemon , squeezed
1/4 tsp. Red Wine Vinegar
1 oz. White Onion , thinly sliced
1/6 oz. Achiote Paste
1/2 tsp. Dried Mexican Oregano
1/2 tsp. Ground Cumin
1/6 tsp. Black Pepper
1/6 fl. oz. Vegetable Oil

Directions:

1. Rehydrate dried chipotles in hot water until soft, reserved 8 fl oz. of liquid and remove stem and seeds. Add chipotles and liquid with remaining ingredients in a blender and puree until smooth. Reserve refrigerated.



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Black Beans

Prep Time: 10 Minutes

Cooking Time: 60 Minutes

Serves 1

Ingredients:

4 1/2 oz. Canned Black Beans , drained and rinsed
1/2 oz. White Onion , diced
1/6 oz. Poblano Peppers , seeded and diced
1/4 each Whole Garlic Cloves , smashed
1/6 each Whole Bay Leaf
1/6 tsp. Ground Cumin
1/6 tsp. Dried Mexican Oregano
1/6 tsp. each Salt and Pepper
1/8 qt. Chicken Stock
1/8 each Fresh Orange , zested

Directions:

1. Combine ingredients in stock pot and simmer for 1 hour over medium heat, adjust seasoning if needed. Transfer beans and their liquid to a pan and reserve for assembly.