



Recipes

MISSIONFOODSERVICE.COM

Chicken Potato and Chile Taquitos

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 9

Ingredients:

16 oz. Chopped Boneless Skin-On Chicken Breast
1 oz. Vegetable Oil
8 oz. Diced Idaho Potatoes
6 oz. Salsa Verde
4 oz. Diced Serrano Chiles
10 Mission® 6" White Corn Tortillas (10600)
3 oz. Shredded Monterey Jack Cheese
3 oz. Shredded Cheddar Cheese
1 oz. Sour Cream
1 oz. Salsa (medium heat)
1 oz. Guacamole

Directions:

1. Cook chicken breasts, seasoned to preference, on 350° F grill for 8-10 minutes, turning once. Remove and let cool, then dice into cubes.
2. Add oil to preheated medium-high heat sauté pan. Cook diced potatoes in oil for 5-6 minutes until golden brown.
3. Remove from heat. Place on paper towels to remove excess oil.
4. In a large bowl, combine chicken, potatoes, serrano chiles and salsa verde. Mix with a spoon.
5. Dip Mission® Corn Tortillas in oil for a second, scoop chicken mixture into tortilla and roll into a tube, using a toothpick to hold together if necessary.
6. Preheat fryer to 350° F. Place taquitos in basket and fry until golden and crispy. Remove and set on paper towels to remove excess oil.
7. Serve with sour cream, salsa and guacamole.