



## Recipes

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# Buffalo Chicken Towers

Prep Time: 60 Minutes

Cooking Time: 20 Minutes

Serves 2

### Ingredients:

1 each 12" Jalapeño Cheese Wrap (10256)  
7 1/2 oz. vol. Buffalo Chicken Filling , see related recipe  
Buttermilk Ranch Dressing to drizzle  
Celery Sticks to garnish  
Bleu Cheese Crumbles to garnish

### Directions:

1. Place Buffalo Bleu Tortilla on cutting board. Cut into with 3" discs with cookie cutter. (One tortilla should yield 7 discs.)
2. Spray 4" diameter ramekins with oil.
3. Place ½ oz. of buffalo chicken filling in the bottom of the ramekin.
4. Spread each cut Buffalo Bleu Tortilla disc with 1oz of buffalo chicken filling.
5. Stack each disc buffalo chicken side up. Press tortillas down firmly when stacking. Tower may be slightly higher than ramekin.
6. Place ramekin on a small pan in 375 degree oven for approximately 20 minutes or until heated throughout.
7. Flip over and place on plate.
8. Drizzle with buttermilk ranch dressing and garnish with bleu cheese crumbles and celery sticks.
9. Serve immediately.



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### Buffalo Chicken Filling

Serves 1

#### Ingredients:

- 1/4 cup Olive Oil
- 1 cup Green Onions , thinly sliced
- 2 Tbsp. Garlic , chopped
- 3 1/2 lbs. B/S Chicken Breasts
- 1 1/2 tsp. Kosher Salt
- 1 1/2 tsp. Black Pepper
- 2 tsp. Roasted Chicken Base (Custom Culinary)
- 1 1/2 cups Water
- 1 1/2 cups Hot Sauce (Naturally Fresh)
- 1 1/4 cups Carrots , brunnoise cut and roasted
- 1 1/4 cups Celery , brunnoise cut and roasted
- 1 1/2 cups Sweet Onions , small diced and roasted
- 1 cup Pepper Jack Cheese , shredded
- 1 cup Bleu Cheese Crumbles
- 3/4 cup Whipped Cream Cheese

#### Directions:

1. Heat large skillet over medium heat.
2. Add 2 Tbsp. of olive oil, green onions and garlic. Sauté until garlic is softened.
3. Coat chicken with remaining olive oil and season with salt and pepper. Add to skillet.
4. Brown chicken on both sides.
5. Add chicken base, water and hot sauce.
6. Stir to dissolve hot sauce. Bring to a simmer and cover.
7. Continue cooking until minimum internal temperature of 165 degrees is reached and chicken begins to tear easily with a fork.
8. Shred chicken and cool.
9. Place chicken in large mixing bowl. Fold in roasted Mirepoix, shredded pepperjack, bleu crumbles and cream cheese.
10. Place into a storage container and chill completely.
11. Hold refrigerated until ready for use.