



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.