



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

BBQ Chicken Nacho Trio

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

3 cups (30 chips) Pre-Fried White Round Tortilla Chips (08620)

4.5 oz. wt. Grilled Chicken , finely chopped

3 vol. Cola BBQ Sauce (see related recipe)

6 oz. vol. White Cheddar Cheese , shredded

2 oz. vol. Peach and Nectarine Salsa (see related recipe)

2 oz. vol. Chipotle Black Bean Salsa (see related recipe)

2 oz. vol. Grilled Corn and Green Onion Salsa (see related recipe)

Directions:

1. Arrange 5 chips on each of 3 serving plates. Top each plate of chips with ½ oz. of Cola BBQ sauce and 1 oz. of grilled chicken.
 2. Top each plate of chips with 2 oz. of shredded cheddar cheese and 1 oz. of one type of salsa.
 3. Finish each plate with remaining 5 chips, ½ oz. bbq, ½ oz. chicken, 2 oz. of cheese and 1 oz. of same salsa.
 4. Place in 450°F oven for approximately 5 minutes or until cheese is hot throughout.
 5. Remove from oven and serve immediately.
-



Recipes

MISSIONFOODSERVICE.COM

Cola BBQ Sauce

Serves 1

Ingredients:

- 1 Tbsp. Bacon Fat
- 12 oz. vol. Yellow Onions , finely chopped
- 10 oz. vol. Coca Cola®
- 18 oz. vol. BBQ Sauce

Directions:

1. Heat bacon fat in a medium saucepot over medium heat.
2. Add onions and cook until onions begin to caramelize.
3. Deglaze onions with the cola and bring to a simmer. Continue cooking until cola is reduced by half. Whisk in BBQ sauce and bring to a simmer.
4. Hold hot for service.

Peach and Nectarine Salsa

Serves 1

Ingredients:

- 8 oz. vol. Fresh Peaches , small diced
- 8 oz. vol. Nectarines , small diced
- 4 oz. vol. English Cucumbers , small diced
- 1 oz. vol. Lime Juice
- 3/4 oz. vol. Cilantro , finely chopped
- 2 oz. vol. Red Onions , small diced
- 1/4 tsp. Habaneros , seeded and finely minced

Directions:

1. Fold all ingredients together in a mixing bowl. Place in a storage container
 2. Label, Date and Refrigerate.
-



Chipotle Black Bean Salsa

Serves 1

Ingredients:

- 1/2 oz. vol. Chipotle in Adobo , seeded
- 16 oz. vol. Black Beans , drained and rinsed
- 1/2 oz. vol. Lime Juice
- 1 oz. vol. Cilantro , finely chopped
- 2 oz. vol. White Onions , small diced
- 4 oz. Tomato Puree
- 1/4 tsp. Kosher Salt

Directions:

1. Fold all ingredients together in a mixing bowl. Place in a storage container.
2. Label, Date and Refrigerate.

Grilled Corn and Green Onion Salsa

Serves 1

Ingredients:

- 16 oz. vol. Grilled Corn , removed from cob
- 6 oz. vol. Green Onions , thinly sliced
- 1 oz. vol. Lime Juice
- 1/2 oz. vol. Cilantro , finely chopped
- 1 oz. vol. Snipped Chives
- 1 tsp. Roasted Garlic , minced
- 1 oz. vol. Jalapenos , seeds removed and minced
- 1/4 tsp. Kosher Salt

Directions:

1. Chop corn and place in a mixing bowl with all ingredients.
2. Fold together.
3. Place in a storage container.
4. Label, Date and Refrigerate.