



Recipes

MISSIONFOODSERVICE.COM



[Related Recipe\(s\) on the Following Page\(s\)](#)

Charred Hatch Chile Chicken Panini

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 8" Pressed Mazina™ Tortillas (08043)
3 lbs. Chicken Breast , grilled , sliced
1 1/2 cups Fire-Charred Hatch Green Chile Aioli , see related recipe
1 1/2 cups Chihuahua Cheese , shredded
48 each Roma Tomatoes , sliced , roasted
24 each Hickory Smoked Bacon Slices , cooked crisp

Directions:

1. Pre-heat Panini grill.
2. To build Panini, on half of the Mazina™ tortilla, place 4 ounces grilled chicken breast, spread 2 tablespoon chile aioli, 2 tablespoon cheese, 4 slices roasted tomatoes and 2 slices bacon. Fold in half to form sandwich. Place on Panini grill, until golden and heated through.

Fire-Charred Hatch Green Chile Aioli

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 cup Mayonnaise
1/3 oz. Cream Cheese
1/4 each Hatch Green Chiles , charred , peeled & seeded
Salt and Pepper to taste

Directions:

1. In a food processor, combine all ingredients and pulse until smooth. Reserve.