



## Recipes

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### Hatch Green Chile Chicken Nachos

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 12

#### Ingredients:

48 oz. Pre-Fried Yellow Triangle Tortilla Chips (08619)

3 lbs. Chicken thighs, char-grilled, chopped

12 oz. Jalapeño , minced

12 oz. Red Onions , minced

Thinly Sliced Radish , as needed

#### Directions:

1. To serve, arrange 4 oz. of the chips on a serving plate and top with 6 oz. of Hatch Green Chile Cheese Sauce, followed by 4 oz. of chopped chicken, 1 oz. of jalapeño, and 1 oz. of red onion. Spoon over the 3 oz. of Avocado Salsa and garnish with sliced radishes.

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### Hatch Green Chile Cheese Sauce

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

#### Ingredients:

3 1/2 oz. Butter

3 1/2 oz. Flour

7 1/4 cups Milk , whole

1 lb. Cheddar Cheese , shredded

1 lb. Hatch green chilies , char-grilled, diced

#### Directions:

1. In a saucepan over medium heat, melt the butter and whisk in the flour to make a roux. Whisk in the milk to create a béchamel sauce. Whisk in the cheese and chilies until creamy and melted. Reserve hot for service.

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## Creamy Avocado Salsa

Prep Time: 5 Minutes

Serves 1

### Ingredients:

3 cups Cilantro

6 oz. Olive Oil

3 Tbsp. White Vinegar

3 oz. Lime Juice

6 oz. Crema

4 cloves Garlic

12 oz. Avocados

Kosher Salt , to taste

### Directions:

1. Combine all ingredients in a blender and blend on high until thick and smooth.