



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 jalapeno, and 1 oz. of red onion. Spoon over the 3 oz. of Avocado Salsa and garnish with sliced radishes.

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.