



Recipes

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Chipotle Chicken Taquito “Enchilada-style”

Prep Time: 30 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

- 12 each 8" Fry-Ready Tortilla (37185)
- 12 oz. Chipotle Braised Chicken, see related recipe
- 6 oz. Smoky Mozzarella, shredded
- 6 cups Salsa rojo
- 3 cups Oaxacan Crema
- 1 1/2 cups Cotija cheese crumbles
- 1 1/2 cups Fresh Cilantro leaves

Directions:

1. To prepare one Chipotle Chicken Taquito, top one 8" Fry-Ready Tortilla with 2 tbsp. of pulled Chipotle Chicken and 1 tbsp. of smoked mozzarella and roll into taquito shape. (Use toothpicks to help hold the shape if needed, removing after frying)
2. Fry at 350°F until golden and an internal temperature of 165°F is reached.
3. Serve 2 taquitos per order. Top crispy taquitos with ¼ cup of salsa rojo, 2 tbsp. of Oaxacan crema, 1 tbsp. cotija crumbles and fresh cilantro as needed. Serve hot.





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Chipotle Braised Chicken

Serves 1

Ingredients:

1/6 lb. Chicken thighs, boneless, skinless
1/8 tsp. Black Pepper
1/6 tsp. Kosher Salt
1/6 tsp. Ground Cumin
1/6 tsp. Ground Coriander
1/6 tsp. Canola Oil
1/6 cup Chicken Stock
1/6 cup Water
3/5 oz. Chipotle in Adobo, prepared
1/2 tsp. Granulated Sugar

Directions:

1. Season the chicken thighs with salt, pepper, cumin seed and coriander.
2. In a stock pot over high heat, heat oil and sear seasoned chicken thighs.
3. De-glaze with chicken stock and add remaining ingredients.
4. Cover pot with aluminum foil and braise at 325°F for 30–45 min. until chicken is fully cooked and pull-apart tender.
5. Remove thighs from liquid and pull, reserving refrigerated until use.