



## Recipes

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### Extra-Large Nacho Board

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 1

#### Ingredients:

- 2 each 10" Fry-Ready Tortilla (37183)
- 8 oz. Chicken thigh pieces, grilled & chopped into large chunks, see related recipe
- 6 oz. Chipotle-Strawberry Salsa, see related recipe
- .5 oz. Cotija cheese
- .1 oz. Cilantro leaves
- 3 oz. Limes Wedges

#### Directions:

1. Pre-heat deep fryer to 350F
2. Cut the tortillas into quarters and fry until crispy and golden
3. Toss the grilled chicken chunks with the chipotle-strawberry salsa
4. Place the oversized nacho chips on a board, top them with the sauced chicken chunks and follow with sprinkled cotija cheese and finished with cilantro leaves
5. Serve with lime wedges on the side

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### Chipotle-Strawberry Salsa

Serves 1

#### Ingredients:

- 14 oz. Mild Chunky Salsa
- 7 oz. Strawberry Preserves
- 3 oz. Chipotle Sauce , canned
- .1 oz. Salt

#### Directions:

1. Heat up & blend until smooth
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### Chipotle-marinated Chicken Thighs

Serves 1

#### Ingredients:

1.2 lbs. Chicken thighs, boneless, skinless  
4 oz. Chipotle Sauce , canned  
.1 oz. Garlic Powder  
.1 oz. Salt

#### Directions:

1. Overnight marinade, then grilled