



## Recipes

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# Potato Crisp with Smoked Chicken

Serves 4

### Ingredients:

3 1/2 Mission® 6" White Corn Tortillas (10600) , placed in food processor until resembling coarse breadcrumbs  
3 1/2 Tbsp. Canola Oil  
1 Onion , chopped  
2 Garlic Cloves, crushed  
4 large Potatoes , peeled and grated  
3 Tbsp. Butter  
1 tsp. Salt (to taste)  
1/2 tsp. freshly ground Black Pepper  
1 lbs. Smoked Chicken Breast, sliced  
1/2 cup Sour Cream  
2 Tbsp. fresh Chives  
Black Bean and Corn Relish (see Related Recipe)  
Salsa Fresca (see Related Recipe)

### Directions:

1. Warm a skillet over medium heat. Add 2 Tbs. of oil. Add the onion and garlic - cook until translucent, about 5 minutes.
2. Add the potatoes and tortilla crumbs, cook until soft and slightly sticky, about 7 minutes. Set aside to cool.
3. Heat 1 1/2 Tbs. of oil and 3 tsp. of butter in a clean frying pan. Add 1/2 of the cooled potato mixture and press into a 6" circle, with a wet spatula. Cook on both sides until well browned and crisp. Remove from pan, sprinkle with salt and pepper and keep warm. Repeat with the remaining butter/oil mixture and potato mixture until all four potato crisps are cooked.
4. Combine the Black Bean and Corn Relish in a bowl and set aside.
5. Combine the Salsa Fresca and set aside.
6. Top the potato crisps with an even amount of Black Bean and Corn Relish, smoked chicken breast slices, salsa, sour cream and chives. Serve immediately.



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### Salsa Fresca

Serves 1

#### Ingredients:

1/2 chopped Onion , red or white  
2 Tbsp. fresh Lime Juice  
5 Roma (plum) Tomatoes , seeded and diced  
1/2 cup fresh Cilantro stemmed and chopped  
2 - 3 Jalapeno Peppers , or Serrano Chiles, stemmed,  
seeded and minced  
Salt , to taste  
Pepper , to taste

#### Directions:

1. Combine the onions and lime juice in a medium bowl.
2. Add remaining ingredients except the salt.
3. Stir well. Season with salt and pepper and serve immediately.
4. Salsa Fresca is also known as Pico de Gallo. Serrano chilies can be substituted for jalapeños. The amount of chilies can be modified, depending on the desired heat level. Rinsing the onions can alleviate the harsh aftertaste.

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### Black Bean and Corn Relish

Serves 1

#### Ingredients:

1 cup Black Beans , rinsed and drained  
1 cup Corn , pan roasted  
1/2 tsp. Salt  
1/2 tsp. freshly ground Black Pepper  
1 Tbsp. Olive Oil  
1 Tbsp. White Wine Vinegar

#### Directions:

1. Combine the above ingredients in a bowl and set aside.