

ENTREE

Chimichurri Street Chicken



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	2 ea.	Tyson Red Label NAE FC Grilled Breast Filets w/ Grill Marks 3oz.	10383000928	
	¼ cup	Chimichurri Sauce		
Tyson® Foods	½ cup	Mexican Original® Red/White/Blue Corn Chips	10079610621	
Cholula® Foodservice	3 tbsp.	Green Pepper Sauce 12/5 oz.	WXUS606	
Chobani®	½ cup	Plain 4% Greek Yogurt	043	
	5 ea.	Mini Jalapeno Cheddar Big Bites	241720	

DIRECTIONS:

1. Thaw the chicken breasts and the chimichurri sauce overnight.
2. Preheat the fryer to 350° and the grill.
3. Fry the tortilla chips and drain. Crush the chips and reserve for chicken topping.
4. Mix together the yogurt and green pepper sauce and place in a dipping cup.
5. Brush the chicken with chimichurri sauce and grill about 1 ½ - 2 minutes per side .
6. At the same time place 5 jalapeno bites in the fryer and cook for 4 minutes.
7. Place the chicken breasts on a plate and garnish with tri-color tortilla crumbs.
8. Finish off with the fritters and dipping sauce.

Yield: 1 Serving



Recipe Created by:
Chef Brian Zweigle

