



ENTRÉE

POLLO Y PAPAS CHILE RELLENOS



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DIRECTIONS:



CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
	1 each	Whole Egg, Separated		
	1 Tsp.	Baking Powder		
Ventura Foods®	2 Tbsp	Sauce Craft™ Honey Sriracha Sauce	22776-SCR	
Tyson Foodservice®	3 oz.	Tyson Red Label® NAE All Natural Diced Grilled Chicken ½"	10383560928	
	1 ¾ cup	Cilantro Lime Rice		
Savencia®	3 Tbsp.	Smithfield® Pourable Cream Cheese	36312	
	2 oz.	Russet Potato, Diced and Cooked		
	1 each	Poblano Pepper		
	3 Tbsp.	Texas Ranchero Beans		
Conagra Foodservice®	3 Tbsp.	Rotel® Diced Tomato with Green Chili	6414428243	
	¾ cup	All Purpose Flour		
	1 cup	Canola Oil		
	2 Tbsp.	Fresh Cilantro		
Cholula®	1 Tbsp.	Cholula® Green Pepper Hot Sauce	WXUS606	

1. Whisk egg yolk and baking powder together, in separate bowl beat egg whites until peaks form, fold whites into the yolks. Cover and hold chilled.
2. Combine honey sriracha and chicken. Cover and marinate for 30 minutes.
3. Bring 2 quarts water to boil, add rice package.
4. Combine marinated chicken cream cheese and potatoes.
5. Over medium flame, add beans and diced tomato mixture to sauce pan, heat to a simmer and hold warm.
6. Make a small slice in the pepper, stuff with chicken mixture. Dredge the stuffed pepper flour then egg mixture. Coat the pepper liberally.
7. Add canola oil to pan, heat until oil shimmers. Place coated pepper in oil, turning pepper every minute, frying until golden brown.
8. Plate rice, bean and tomato mixture then top with fried pepper. Garnish with fresh cilantro and hot sauce.

YIELD: 1 Serving



Recipe Created by:
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