

CHICKEN TINGA NACHOS



These Chicken Tinga Nachos elevate a known crowd pleaser with our Pulled Rotisserie Chicken, classic nacho flavors, and our Tavolini® Red Pepper Cream Sauce for a zesty twist!



Ingredients:

- 8 oz. Gordon Choice Pulled Rotisserie Chicken #441374
- 4 oz. Tavolini Red Pepper Cream Sauce #428805
- 3 oz. Diced Canned Tomatoes
- 1 tsp. Honey
- ½ tsp. Cumin
- ½ tsp. Mexican Oregano
- Cilantro
- Cotija Cheese
- 2 oz. Diced Jalapenos
- Lime Wedges
- 1 tsp. Canola Oil
- Sour Cream
- 4 oz. Sofrito

Instructions:

1. Heat the canola oil and sauté the onions, garlic, and jalapeno until translucent then add the honey, Red Pepper Cream Sauce and Sofrito. Reduce to a simmer.
2. Add chicken to skillet, stir to coat completely, cover with a lid and simmer for 20 minutes.
3. Pile the chips on a serving platter, then distribute the shredded chicken evenly over the top.
4. Sprinkle the shredded cheese over the top.
5. Garnish with sour cream, lime wedges and cilantro and serve immediately.

Product	Description	Code #	Pack Size
 Gordon Choice® Pulled Rotisserie Style Chicken	This delicious and versatile pulled chicken is made with a simple rotisserie-style seasoning blend that gives it a flavor that is sure to please. Perfect for a variety of dishes, such as sandwiches, wraps, salads, and tacos.	441374	5/2 lb. Pouches
 Tavolini® Red Pepper Cream Sauce	Add a touch of creaminess and flavor with this rich and creamy sauce made with a blend of red peppers, tomatoes, cream, and spices. 	428805	4/4 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



SCAN TO VISIT OUR
GFS MICROSITE