

Southwest Chipotle Chicken

TOTAL TIME
40
mins

SERVINGS
12



Roasted chicken breast served over a bold, smoky sauce made with onion, chipotle pepper, black beans, green chilies, corn, and grape tomatoes, blended with our Signature Creamy Tomato Basil Bisque and brightened with fresh lime juice. Presented on a bed of sauced rice and finished with a sprinkle of fresh cilantro.

MADE WITH



Signature Creamy Tomato Basil Bisque
CASE CODE 24861

Ingredients

1.36 kg	Chicken breast, boneless, skinless cooked
2 g	Cilantro, chopped
20 g	Garlic, chopped
2 g	Black pepper
44 mL	Olive oil
198 g	White onion, sliced
30 g	Chipotle pepper, canned, chopped
287 g	Black beans, canned, rinsed, drained
198 g	Green chili pepper
312 g	Frozen whole kernel corn
170 g	Grape tomatoes, cut in half
1 tub (1.81 kg)	Signature Creamy Tomato Basil Bisque, thawed
1.9 L	Water, 1 full tray
40 mL	Lime juice, bottled or canned
2.0 kg	White rice, cooked

Directions

- 1 In a large mixing bowl, season chicken with 3 g (1 tbsp) cilantro, 8 g (1 tbsp) garlic and 6 g (1 tbsp) black pepper and 15 mL (1 tbsp) of oil.
- 2 Roast chicken in 180°C (350°F) oven for 5-6. Reserve. Once cooled, cut into slices.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
- 3 Using a large sauce pot, heat remaining oil over medium heat. Add onions, chipotle and remaining garlic. Cook for 4-5 minutes.
- 4 Add black beans, green chilies, corn, tomatoes, remaining cilantro and Signature Creamy Tomato Basil Bisque. Reduce heat to low. Simmer for 12 minutes.
- 5 Add lime juice.

CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To Serve

Portion the following into a serving bowl and serve immediately:

- 75 g (3/4 cup / 1-#8 + 1-#4 scoop) cooked rice
- 240 mL (1 cup / 8 oz ladle) soup mixture
- 3-4 pieces of chicken strips/tenders
- Sprinkle additional cilantro (optional)