



Guajillo Orange Chicken Chips

Grilled chicken, grilled bell peppers drizzled with orange guajillo sauce and Lime Crema dip

DIRECTIONS

Chicken

Slightly pound skinless boneless chicken breast and place on grill. Grill until chicken is halfway done, flip chicken over and finish cooking.

Take chicken off grill and cut into strips.

Place small amount of orange guajillo sauce in medium bowl, add chicken strips, toss, until coated – may need to add more sauce.

Plate Assembly

In bowl, place House Cuts® Lattice Chips

Top with portion of the orange chicken strips

Garnish with the julienned red and green bell peppers and top with sprigs of cilantro

Serve with Cilantro Lime Dipping Sauce

Orange guajillo sauce can be drizzled over chips and chicken if desired or placed in cups for dipping.

Yield

4-6 servings

Ingredients

2 lbs. House Cuts® Lattice Chips (H3031), prepared according to instructions, serve hot

3 boneless, skinless chicken breast, slightly pounded

2 red bell peppers, seeded, membrane removed and julienned

2 green bell peppers, seeded, membrane removed and julienned

Guajillo Orange Sauce (see recipe)

Cilantro Lime Crema Dip (see recipe)

1 bunch cilantro

Guajillo Orange Sauce

2 dried guajillo chilies, stemmed and seeded

1/3 cup boiling water

1 orange zest, finely grated

3/4 cup apple cider vinegar

1/4 cup light corn syrup

1/4 cup light brown sugar

2 tablespoons honey

1/2 mango, peeled and chopped

1/4 cup peeled and chopped fresh ginger

1/2 teaspoon ground coriander

salt

Cover the guajillo chilies with the boiling water.

Cover and let stand until softened, about 15 minutes.

In medium saucepan, combine the orange zest, segments and juice with the vinegar, corn syrup, brown sugar, honey, chopped mango, ginger and coriander.

Add the guajillos and their soaking liquid and bring to a boil.

Boil over moderately high heat until reduced by half, about 7 minutes.

Transfer the sauce to a blender and puree.

Scrape the puree back into the saucepan and simmer over moderate heat until reduced to 1 3/4 cups, about 10-15 minutes.

Season with salt.

Cilantro Lime Crema Recipe

1/4 cup thinly sliced green onions

1/4 cup chopped fresh cilantro

3 tablespoons mayonnaise

3 tablespoons sour cream

1 teaspoon grated lime zest

1 1/2 teaspoons fresh lime juice

1/4 teaspoon salt

1 garlic clove, minced

Place all ingredients in small bowl and mix until combined.

