



Grilled Chicken Sriracha Cheddar Mashed Bowl

Delicious buttery golden mashed potato bowl topped with grilled chicken, diced bacon, melted shredded Sriracha cheddar cheese and drizzled with Sriracha Ranch sauce. Topped with diagonal sliced green onion, a sprinkle of smoked pimento seasoning and served with fresh lime wedges.

INGREDIENTS

8 oz. Lamb's Supreme® Gold Mashed Potatoes (M0011)

6 oz. grilled sliced chicken breast

1/4 cup cooked diced bacon

1/2 cup shredded sriracha cheese (toss cheese with 1 T. Sriracha sauce)

1/4 cup sriracha ranch (see recipe)

1 Tbsp. diagonal sliced green onion

Lime wedges, optional

Smoked Pimento, optional

Sriracha Ranch

8 quarts Ranch Dressing

2-2/3 cups Sriracha

2/3 cup Lime Zest

Yield: 2 Gal.

DIRECTIONS

1. Prepare Lamb's Supreme® Gold Mashed Potatoes according to instructions.
2. Place 8 oz. Lamb's Supreme® Gold Mashed Potatoes in oven proof serving bowl.
3. Place 6 oz. grilled chicken breast on top of mashed potatoes.
4. Place 1/4 cup diced bacon on top of chicken breast.
5. Sprinkle 1/2 cup shredded sriracha cheese on top of bacon.
6. Melt cheese under salamander.
7. Drizzle with Sriracha ranch.
8. Top with green onion

Sriracha Ranch

1. Mix all ingredients in a blender until smooth.
2. Allow to sit 30 minutes before serving.

Yield

2+ portions