



Guajillo Orange Chicken Chips

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

INGREDIENTS

2 lbs. House Cuts® Lattice Chips (H3031)

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

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 Tbsp. honey

1/2 mango, peeled and chopped

1/4 cup peeled and chopped fresh ginger

1/2 tsp. ground coriander

Salt to taste

Cilantro Lime Crema

1/4 cup thinly sliced green onions

1/4 cup chopped fresh cilantro

3 Tbsp. mayonnaise

3 Tbsp. sour cream

- 1 tsp. grated lime zest
- 1 1/2 tsp. fresh lime juice
- 1/4 tsp. salt
- 1 garlic clove, minced

DIRECTIONS

Guajillo Orange Sauce

1. Cover the guajillo chilies with the boiling water.
2. Cover and let stand until softened, about 15 minutes.
3. In medium saucepan, combine the orange zest, segments and juice with the vinegar, corn syrup, brown sugar, honey, chopped mango, ginger and coriander.
4. Add the guajillos and their soaking liquid and bring to a boil.
5. Boil over moderately high heat until reduced by half, about 7 minutes.
6. Transfer the sauce to a blender and puree.
7. Scrape the puree back into the saucepan and simmer over moderate heat until reduced to 1 3/4 cups, about 10-15 minutes.
8. Season with salt.

Chicken

1. Slightly pound skinless boneless chicken breast and place on grill. Grill until chicken is halfway done, flip chicken over and finish cooking
2. Take chicken off grill and cut into strips.
3. Place small amount of orange guajillo sauce in medium bowl, add chicken strips, toss, until coated – may need to add more sauce.

Cilantro Lime Crema

1. Place all ingredients in small bowl and mix until combined.

Plate Assembly

1. Prepare the House Cuts® Lattice Chips according to manufacturer's directions, and place in a bowl.
2. Top with portion of the orange chicken strips.
3. Garnish with the julienned red and green bell peppers and top with sprigs of cilantro.
4. Serve with Cilantro Lime Dipping Sauce
5. Orange guajillo sauce can be drizzled over chips and chicken if desired or placed in cups for dipping.

Yield

4-6 portions