

TOSTITOS® WALKING TACO Margarita Chicken

Ingredients

- 3 oz wt bag The Walking Taco TOSTITOS® Bite Size
- 3 oz vol CHARRED JALAPEÑO QUESO
- 3 oz wt GRILLED MARGARITA CHICKEN
- Scoop of ROASTED CORN PICO
- 6 line drizzle AVOCADO CREMA
- Scoop of Queso Fresca
- Garnish chopped cilantro
- 2 lbs GRILLED MARGARITA CHICKEN
- 1/2 cup tequila blanco (silver)
- 1/2 cup lime juice
- 1/4 cup olive oil
- 1 medium red onion, minced
- 6 cloves garlic, minced
- 1/4 cup cilantro, minced
- 1 ½ tsp cumin, ground
- 2 tsp aleppo pepper, crushed flakes
- 2 lbs chicken breast
- 2 qts CHARRED JALAPENO QUESO
- 4 oz wt AP butter, unsalted
- 1 cup flour
- 1 ¾ qt whole milk
- 3 cloves garlic, minced
- 1 lb extra melt, white, 1/4" cube
- 1 lb pepper jack cheese, shredded
- 2 oz wt jalapeños, charred, fine dice
- 1 tsp cumin, ground
- 3/4 tsp white pepper, ground
- 1 qt ROASTED CORN PICO



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
-	-	-	1

Made with



The Walking Taco TOSTITOS® Bite Size

- 3 cups grilled corn
- 1 ½ cups charred poblanos, seeded and diced
- 1/3 cup red onion, minced
- 3/4 cup cilantro, minced
- 1/8 cup lime juice
- 1/2 tsp kosher salt
- 1/2 tsp cracked black pepper

AVOCADO CREMA

- 8 oz wt avocado, peel/pit removed
- 1/2 cup cilantro, coarsely chopped
- 1/4 cup sour cream
- 2 tbsp lime juice
- 1/2 tsp kosher salt

How to make it

1. Top in the order of ingredients listed above.

[title]GRILLED MARGARITA CHICKEN

3. Combine all ingredients in a plastic bag, mix well. Marinate for 1 hour minimum and up to 3 hours. Once finished marinating, preheat grill to high. Place chicken on grill, rotating to give char marks. Cook time will vary on size of chicken breast. Cook chicken until the internal temperature reaches 170°F. Set aside to cook, slice and keep warm in holding pan.

[title]CHARRED JALAPENO QUESO

5. Make queso using the traditional roux method. Melt butter in a sauce pan, add the flour and whisk on low heat for 4 minutes. Add the hot milk and garlic while continuing to whisk until the mixture thickens and comes to a light simmer. Slowly whisk in the extra melt and allow to completely melt. Slowly whisk in the pepper jack cheese watching to make sure you do not scorch the bottom of the pot. Add in the remainder of the ingredients and whisk until smooth. Set aside in a hot well for up to 2 hours or allow cooling in an ice water bath and storing in the refrigerator for up to 7 days.

[title]ROASTED CORN PICO

7. On hot grill, char corn and poblanos. Set aside to cool. Mix all ingredients in a mixing bowl. Set on cold line until ready to use.

[title]AVOCADO CREMA

9. Place all of the ingredients in the bowl of a food processor fitted with a blade attachment and process until smooth, stopping and scraping down the sides of the bowl with a rubber spatula as needed. Transfer the crema to a small bowl. If not using immediately, press a sheet of plastic wrap onto the surface and refrigerate for up to 2 hours.