

≡ CHICKEN TAMALES ≡

Traditional corn masa tamales, stuffed with a flavorful combination of Pierce Chicken® Nacho Cheese Chicken Dip and chipotle pepper adobo sauce.

Street foods from all over the world have made their way onto American restaurant menus, with traditional fare being adapted for contemporary tastes. Mexican and Latin dishes have played a major role in this trend, as bold and spicy flavors gain mainstream appeal.

Source: QSR Magazine, March 2014



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 115g		
Amount Per Serving	% Daily Value*	
Calories:	160	
Total Fat:	4g	6%
Cholesterol:	15mg	5%
Sodium:	290mg	12%
Total Carbohydrate:	25g	8%
Dietary Fiber:	2g	8%
Sugars:	0g	
Protein:	7g	

*Percent Daily Values are based on a 2,000 calorie diet.
Allergens: milk

INGREDIENTS

Pierce Chicken® Chicken Dipz Nacho Cheese Chicken Dip (Code #17823)	3 cups
Tamale masa, prepared	3 quarts
Adobo sauce	1 cup
Corn husks	24 each

METHOD

1. Spread ½ cup prepared tamale masa over each corn husk.
2. Top masa with 2 tablespoons Nacho Cheese Chicken Dip and 2 teaspoons adobo sauce.
3. Fold up bottom and top, rolling in sides of corn husk over filling.
4. Steam 30 to 40 minutes or until tamales reach internal temperature of 185°F.