

≡ FIESTA CHICKEN ≡

Tequila and lime-braised Pierce Chicken® Funny Bones™ topped with habanero-mango chutney and fresh cilantro.

"Flavor blends are gaining favor. It's worth noting that flavor blends that combine sweet fruits with herbs or spices hold strong potential for application in sauces, salsas and other toppings."

Technomic, "Flavor Report: Four Takeaways for Fast Casual Restaurants", November 2013.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 338g	Amount Per Serving	% Daily Value*
Calories:	610	
Total Fat:	8g	12%
Cholesterol:	165mg	55%
Sodium:	2850mg	119%
Total Carbs:	81g	27%
Dietary Fiber:	1g	4%
Sugars:	60g	
Protein:	35g	

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

INGREDIENTS

Agave syrup	6 cups
Lime juice	3 cups
Tequila	3 cups
Salt	¼ cup
Ground cumin	¼ cup
Chili powder	¼ cup
Pierce Chicken® Funny Bones™ (Code #41270)	10 pounds (2 bags)
Mango chutney (recipe provided)	3 cups

METHOD

1. Combine the first 6 ingredients in a large bowl.
2. Place Funny Bones™ 8 in two hotel pans coated with cooking spray; pour agave syrup mixture over Funny Bones™.
3. Cover and bake at 350°F for 30 minutes.
4. Uncover; bake for 10 minutes longer or until a thermometer inserted into the chicken reads 165°F.
5. Serve Funny Bones™ with cooking sauce and 2 tablespoons mango chutney.

MANGO CHUTNEY

Mangos, fresh, peeled, ¼-inch dice	3 cups	Lime juice, fresh	2 tablespoons
Cilantro, fresh, minced	2 tablespoons	Habanero, seeded, minced	1 teaspoon

Makes 3 cups:

1. Combine all ingredients in a small bowl.
2. Refrigerate until service.