

# Soft and Crunchy Potato Ancho Chicken Tacos



| Quantity       | Client       | Ingredients  | Product #       |
|----------------|--------------|--|-----------------|
| 5 ounces       | Tyson        | FC All Natural* Ground Chicken Crumbles                                    | #26233-928      |
| ¾ teaspoon     | Durkee       | Ancho chili seasoning  | #59214          |
| As needed      | Roland       | Sea salt, fine   | #70826          |
| 12 each slices | Simplot      | Conquest Lattice Fries   | #10071179479147 |
| 6 each         | Tyson/M.O    | Tyson Mexican Original 4.5" Heat-Pressed Flour Tortillas w/Corn Meal Added | #15797-621      |
| 12 each slices | Simplot      | Harvest Fresh avocado slices   | #10071179029403 |
| 6 tablespoons  | Land O Lakes | Extra Melt Sauce, White  | ##39050         |
| 6 tablespoons  | Fresh        | Pico de Gallo  |                 |
| As needed      | Fresh        | Cilantro, chopped  |                 |
| As needed      | Fresh        | Limes cut into wedges  |                 |



Yield: 6 tacos

## Method

1. In a hot skillet cook the ground chicken, break apart with spoon as it cooks, about 2 minutes and then add the ancho chili seasoning. Stir well to combine. Add salt to taste.
2. While the chicken is cooking, deep fry the lattice cut fries until crisp. Drain on paper towels.
3. Warm the tortillas on a grill or flat top. When hot, arrange them on a plate.
4. Start building the tacos starting with the lattice cut fries, two in each tortilla or whatever fits inside one half of the folded tortilla.
5. Tuck 1-2 avocado slices in each tortilla next to the lattice fry so they run down the length of the tortilla evenly.
6. Divide the chicken crumbles evenly between tacos.
7. Drizzle the Extra Melt Sauce along each taco on top of the chicken, potatoes and avocados.
8. Top each taco with a tablespoon of Pico de Gallo.
9. Sprinkle with chopped cilantro.
10. Garnish with lime wedges and cilantro sprig. Serve immediately.

GROUND CHICKEN = "BETTER FOR YOU OPTIONS"

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