



# MARCH 2017

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Suggested Sell Price: \$6.99  
 Food Cost: \$1.52  
 Food Cost %: 22%  
**Profit: \$5.47**



## DRUNKEN TACOS

### INGREDIENTS

- #71182 20ea Corn Tortillas
- #11612 2# Chicken Thighs Bone-In
- 1.25c Roasted Corn Salsa**
- #34812 1.5c Corn Kernal IQF
- #22452 1.5c Plum Tomatoes, Diced
- #22247 1/2c Scallions, Sliced
- #22472 1/4c Cilantro, Chopped
- #68210 1/4c Olive Oil
- #65472 1/4c Roland Rice Wine Vinegar
- 1.25c Avocado Cream**
- #76891 1c Sour Cream
- #91025 1c Calavo Avocado Pulp  
tt Salt And Pepper
- #85213 1tsp Onion Powder
- #99027 1tsp McCormick Crushed Red Pepper
- #22147 4ea Garlic Cloves, Crushed
- #22472 1/4c Cilantro Stems, Minced
- #85205 1/2tsp Cumin, Ground
- #84751 1/4tsp McCormick Cloves, Ground
- #82354 1/4tsp McCormick Allspice, Ground
- #99069 1/4tsp McCormick Cinnamon, Ground
- 1c Red Wine
- #3841 1/4c Red Wine Vinegar

### PROCEDURE

Preheat oven to 350 degrees convection. Sear chicken thighs in skillet seasoned with salt and pepper and reserve the cooking oil. Remove from pan and make 2 slices near the bone on either side. In a bowl combine the following: the reserved cooking oil, crushed garlic, chopped cilantro, onion powder, crushed red peppers, cumin, cloves, allspice, cinnamon, additional salt and pepper. Place chicken in hotel pan and coat the thighs all over with the spice paste rubbing in between the slits. Add stock and wine to the pan. Cover and bake in oven for 30 minutes; turn over, then cook an additional 30 minutes or until tender and ready. Pull from pan and allow to cool; reserve sauce left in pan. Pull meat, toss with some of the sauce and reserve for service. At time of service, warm chicken covered in microwave or oven. Serve with warm tortilla shells and the roasted corn salsa. **Roasted Corn Salsa** Toss corn in a little oil and roast in oven for 20 minutes or until caramelized on the outside in spots. Toss the corn and all other ingredients in a medium bowl. Season with salt and pepper and reserve. **Avocado Cream** Puree the avocado pulp and add to sour cream. Season to taste with salt and pepper.