



**TEAM FOUR**  
FOODSERVICE



## **Chicken Tapas with sweet potato puree and green chili salsa**

### *Ingredients:*

Tyson Red Label® NAE Frozen Fully Cooked Select Cut Small Cut Grilled Ingredient  
Chicken Breast Strips, 2/5 Lbs  
4.5" Corn Flour tortillas 24/12 ct.  
Salt and freshly ground black pepper  
Kosher salt  
Extra virgin olive oil  
1 (8-ounce jar) green Chile salsa  
4 cups sweet potato puree, for serving  
10 bags Arugula Lettuce  
6 bags Radicchio

### *Directions:*

1. Set the Sous Vide Precision Cooker to 140°F.
2. Season the chicken with salt and pepper. Place in a zipper lock bag with 1/2 cup of the salsa. Seal the bag using the water immersion technique.
3. Place the chicken in the water bath and set the timer for 1 hour.
4. Place tortillas on sheet tray lined with parchment paper, brush with extra virgin olive oil, lightly season with salt and pepper.
5. Cook tortillas in 375-degree oven for 10-12 minutes or until they begin to crisp around the edges.
6. Transfer cooked tortillas to perforated sheet tray or pizza screen to allow for cooling. Store ambient.
7. When the timer goes off, remove the bag from the water bath. Transfer the entire contents of the bag to a large bowl.
8. Use two forks to shred the chicken into bite-sized pieces. Toss to coat in cooking juices.
9. Spread the sweet potato puree on crisp tortilla and top with the chicken, salad mix, and additional salsa. Serve.

Recipe and photo courtesy of Tyson