

CHICKEN QUESADILLA MIX

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Yield: 4lbs. 8oz (16 #6 Scoops)
Shelf Life: 2 Days
Equipment: Digital scale, large mixing bowl, spatula

Ingredients:

4 lbs. [Chicken Portion - Rotisserie \(seasoned\)](#)
8 wz. [Chipolte Mayo](#)

Procedure:

1. Weigh out 4lbs of chicken portion - rotisserie that has already been seasoned with chicken rub. Place into mixing bowl.
2. Weigh chipolte mayo into mixing bowl.
3. With gloved hands, **mix well, ensuring the chipolte mayo is evenly distributed, there are no hot spots or uncoated chicken. NOTE: While mixing, check for bones and break up larger than spec pieces.**
4. Transfer to 1/6 pans with lids and store refrigerated. **NOTE: be sure to scrape the sides of bowl with spatula.**
5. Label, date, and rotate.

C: Bright orange with visible specs; chicken is no larger than 1" cubes.

T: Plops off spoon.

F/A: Tart aroma; light smokiness; sweet, smokey chipolte flavor; tartness; warm glow at end.

HR: Refrigerated; 1/6 pan with lid.

SL: 2 days.