

**Latin-Inspired “Fried Chicken”  
with Chorizo Macaroni and Chili-Lime Sauce  
(6 portions)**



**“Fried Chicken”**

<b>Ingredients</b>	<b>Weights</b>	<b>Measures</b>
Boneless skinless chicken breast halves (4 oz. ea.)	1.5 lbs.	6 ea.
Buttermilk	6 oz.	$\frac{3}{4}$ cup
<b>CORN NUTS</b> , finely ground	4.5 oz.	1-1/2 cup
<b>DiGIORNO Grated Parmesan Cheese</b>	1.5 oz.	1/3 cup
Flour	1.5 oz.	1/3 cup
Goya Sazón seasoning con cilantro Y achiote	-	1 Tbsp.
Salt and pepper, each	-	$\frac{1}{4}$ tsp.
Eggs, beaten	-	2 ea.
Oil for pan frying	6 fl oz.	$\frac{3}{4}$ cup

**POUND** chicken breast halves to about  $\frac{1}{4}$ -inch thickness. Marinate in buttermilk (in refrigerator) for 1 hour.

**MIX** ground corn nuts and Parmesan cheese in mixing bowl.

**MIX** flour, Sazón seasoning, salt and pepper in separate bowl.

**DRAIN** marinade from chicken and discard.

**COAT** chicken with flour mixture. Dip in egg; roll in corn nut mixture to cover completely.

**PAN-FRY** chicken in about  $\frac{1}{2}$ -inch of oil about 6 minutes per side or until golden brown and internal temperature reaches 160°F. Keep warm.

**Chorizo Macaroni**

<b>Ingredients</b>	<b>Weights</b>	<b>Measures</b>
Cavatappi pasta (dry)	8 oz.	-
Butter	1 oz.	2 Tbsp.
Flour	1 oz.	3 Tbsp.
Onion powder	-	$\frac{1}{4}$ tsp.
Garlic powder	-	$\frac{1}{4}$ tsp.

Salt	-	¼ tsp.
Pepper	-	¼ tsp.
Half & Half	20 oz.	2-1/2 cup
<b>CRACKER BARREL Sharp Vermont Cheddar</b> , shredded (10 oz.)	5 oz	½ package
Chorizo, cooked	4 oz.	½ cup
Chipotle pepper in adobo sauce, chopped	-	2 tsp.

**COOK** pasta according to package directions. Drain; set aside.

**MELT** butter in large saucepot over medium-low heat. Add combined flour and seasonings. Stir 3 to 5 minutes or until thickened and bubbly. Gradually stir in half & half; continue to cook and stir until mixture is thickened and comes to a gentle simmer.

**ADD** cheese; stir until melted. Gently stir in chorizo and chipotle pepper.

**NOTE:** Thin mixture upon standing with additional half & half or milk, if necessary.

### Chili-Lime Sauce

Ingredients	Weights	Measures
Butter	1 oz.	2 Tbsp.
Shallots, finely chopped	0.5 oz.	1-1/2 Tbsp.
Garlic, minced	¼ oz.	1 Tbsp.
Canned green chilies (with liquid), pureed	3.5 oz.	½ cup
Chicken base	-	¾ tsp.
Lime zest	-	¾ tsp.
Lime juice	-	2 tsp.
<b>BREAKSTONE or KNUDSEN Sour Cream</b>	7 oz.	¾ cup
Half & half	4 fl oz.	½ cup
Cilantro, chopped	-	1-1/2 Tbsp.

**MELT** butter in saucepot. Add shallot and garlic; sauté about 5 minutes or until tender.

**STIR** in green chili puree, chicken base, lime zest and juice. Add sour cream and half & half; mix well.

**GARNISH** with cilantro.

### For each serving:

Place 1 cup Chorizo Macaroni on serving plate. Top with 1 cooked chicken breast and drizzle plate with ¼ cup Chili-Lime Sauce.