

Spicy Chicken Pinwheels with Yuca Thin Fries, Blue Berries, Mandarins & Guacamole

(Use of Tio Jorge® Yuca Fries)



Servings: 4



Total Time: 30 min.



Level: Beginner

- ❖ Chicken Pinwheels
- ❖ Yuca Thin Fries
- ❖ Blue berries
- ❖ Mandarins
- ❖ Guacamole
- ❖ Limes
- ❖ Romaine Greens

INGREDIENTS

- 10 oz raw boneless skinless chicken breast
- 2 tablespoon Southwest seasoning, you can use less to reduce the spiciness (I used McCormick Southwest seasoning)
- 3 teaspoons canola oil, divided
- ½ cup frozen corn kernels, thawed
- ½ cup drained and rinsed canned black beans
- 8 grape tomatoes, chopped
- ¼ of a lime
- 4 oz Mexican Crema
- 4 Whole Wheat Wraps

DIRECTIONS:

1. Season chicken with Southwest seasoning.
2. Heat 1 teaspoon of the canola oil over medium heat in a medium sized skillet.
3. When the oil is hot, add the chicken and cook for 5-6 minutes, flipping occasionally. When chicken is cooked thru remove to a side plate.
4. Add the remaining ½ teaspoon of oil to the pan and keep over medium heat. Add the corn kernels and black beans and cook, stirring occasionally, for 1-2 minutes.
5. When the beans and the corn are warmed thru add chopped tomato and stir together over the heat.
6. Squeeze the entire section of lime over the corn mixture and remove from heat.
7. Lay the whole wheat wraps on a clean, dry surface and spread a Mexican Crema in the center of each wrap.
8. Slice the chicken breast and divide evenly between the four wraps and place it on top of the cheese mixture. Split the corn and bean mixture over the top of the wraps. *Make sure to leave an inch or so of room at each end.*
9. Fold in the rounded ends of each wrap over the filling. Then fold the bottom edges over the filling and continue to roll until the wrap is completely rolled up.
10. Slice into 1-inch rings and serve.

For the Yuca Thin Fries

- 16 oz TIO JORGE Yuca Thin Fries
- Vegetable Oil, as needed for Frying

Procedure

1. Preheat Fryer to 350°F (176°C).
2. Add 1 bag (16 oz.) of yuca fries in the fryer basket and cook for 3-4 minutes.
3. Place Yuca fries in a mixing bowl and season with salt
4. Hold warm.

To Assemble:

Add the lettuce to the bottom of your tray, place 4 slices of the chicken pinwheel over the lettuce. Add a small ramekin of prepared guacamole and a lime wedge.

Accompany with the Crispy Yuca thin Fries and Blue berries & Mandarin Oranges.