



CHIPOTLE BBQ CHICKEN AND MAC AND CHEESE TACOS

Turn comfort food up a notch with this Chipotle BBQ Chicken Mac Flatbread. Start with Rich's 6" Whole Grain Flatbread, warm it up, then load it with smoky chipotle-spiked BBQ pulled chicken, creamy mac and cheese, and a crunchy hit of crispy fried onions. Fold it taco-style and finish with a sprinkle of red onion and fresh cilantro. It's smoky, cheesy, a little spicy, and wildly satisfying, perfect for handheld cravings that mean business.

Yield: 12 – approx. 6.5 oz. Tacos

INGREDIENTS

12 Unit **RICH'S** 6" WHOLE GRAIN RICH ROUND FLATBREAD (#15191)

4.5 C **RICH'S** PULLED PORK BBQ WITH NASHVILLE-STYLE BBQ SAUCE, 4 5-LB TUBS (#09259)

Pulled Cooked Chicken (optional substitute)

3 C Mac and Cheese, Prepared and Warm, Lightly Packed

1 C BBQ Sauce

.7 oz Chipotle Peppers, Canned, Finely Chopped

1 C Fried Onions, Optional

Red Onion, optional garnish, as needed

Fresh Cilantro, optional garnish, as needed



DIRECTIONS

- 1 Thaw the WG flatbreads overnight in the refrigerator.
- 2 In a mixing bowl combine and mix BBQ sauce and the Chipotle peppers. Cover and refrigerate until ready to use.
- 3 Combine Rich's BBQ Pork with Chipotle BBQ Sauce, mix to incorporate. Heat BBQ Pork to 165° degrees and hold until ready to assemble.
- 4 Place Flatbread on a parchment lined sheet pan and place in a preheated convection oven at 375° - 400° for 1½ to 2 minutes.
- 5 To assemble, top each flat bread with: 2.5 oz. (1/3 cup) of Chipotle BBQ Pork or Chicken Mixture 2 oz. (¼ cup) Mac and cheese .25 oz (1T) Crispy Fried Onions
- 6 Fold like a taco and serve.

CHEF NOTES

1 taco provides 2.25 oz. grain equivalent and 2 MMA.