

A special treat for a special Dad.



Chef Merito

Seasonings

HAPPY
FATHER'S
DAY



Chicken Adobo Sliders



Servings: 8

Ingredients:

- 1 lb. chicken breast
- 1/2 cup Chef Merito® Adobo Carne Al pastor
- 12 slider buns or small buns
- 1/2 cup of shredded mix cabbage
- 1/4 cup of shredded carrots
- 1/4 cup of scallions

Preparation:

1. Marinate chicken breast in *Chef Merito® Adobo Carne Al pastor* over night if possible.
2. Grill chicken breast 5 to 6 minutes each side then shred, slice, or chop. Toast buns and place the chicken.
3. Serve with cabbage, carrots and scallions to garnish.

Suggestion:

Drizzle a little more Adobo over the shredded Chicken as a topping.



Chef Merito

Serves: 12

Ingredients:

- 1 lb. chicken breast
- 3 tbsp. canned green chili
- 1/2 cup sweet canned corn
- 1/4 cup canned black beans
- 3/4 cup shredded cheddar jack cheese
- 8 oz. sour cream
- 2 tsp *Chef Merito® Garlic Salt*
- 3 tsp *Chef Merito® Chicken Seasoning*
- 12-pk frozen empanada shells
- Wax paper, baking tray

Optional:

2 raw eggs, 1 tsp sugar, 2 oz. whipping cream (whisk ingredients and brush the top of each empanada)

Preparation:

1. Season chicken breast with *Chef Merito® Chicken Seasoning*, grill each side for 5 to 6 minutes, chop and set aside to chill.
2. In a mixing bowl place canned good ingredients, sour cream, *Chef Merito® Garlic Salt*, cheddar jack cheese, chilled chicken breast and mix together.
3. Place 2 tbsp. of mix onto center half of thawed out shell, fold over and moisten edges, fork seal each empanada.
4. Bake for 15 to 20 minutes, or until golden brown at 350 degrees.



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South West Empanadas

