



Chicken “Macadilla”

Yield: 25 “Macadillas”

Ingredients:

- 5 lb. [Reser's® Special Request™ Deluxe Macaroni & Cheese](#) (71117.14905)
- 50 each 10-inch [Don Pancho® Hatch Chile Wraps](#) (79341.02835)
- 5 lb. Pulled chicken
- 3 lb. Jack and Cheddar cheese blend, shredded
- Vegetable oil

Directions:

1. Preheat flat top grill to 375°F.
2. For each “macadilla,” lay 1 Don Pancho Hatch Chile Wrap on a flat surface.
3. Spread 1/3 cup Reser's Special Request Deluxe Macaroni & Cheese within 1 1/2-inch of



the edges of the wrap.

4. Spread 3 oz of pulled chicken on top of the macaroni & cheese.
5. Sprinkle on 2 oz cheese blend and top with a Don Pancho Hatch Chile Wrap.
6. Brush vegetable oil onto a grill or griddle and place the "macadilla" on a medium-medium high heat surface.
7. Brush the top wrap with oil. Grill or griddle for 1-2 minutes then turn over until the cheese is melted.
8. Repeat with remaining "macadillas."
9. Cut into wedges and serve with [Reser's® Baja Café® Original Salsa](#)