

## Chicken "Macadilla" font\_container='tag:h1|te xt\_align:center|color:%23252525' google\_fonts ='font\_family:Montserrat%3Aregular%2Citalic %2C700%2C700italic|font\_style:400%20regula r%3A400%3Anormal']

Yield: 25 "Macadillas"' font\_container='tag:h3|text\_align:center' google\_fonts='font\_family:Mo ntserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anor mal']

Ingredients:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font \_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%2 Oregular%3A700%3Anormal']

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

Directions:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_f amily:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20r egular%3A700%3Anormal']

- 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 mediummedium 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