



Flatbread Sandwiches

with "Fajita" Chicken Thighs



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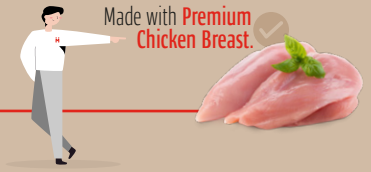


with “Fajita” Chicken Thighs

Flavorful marinated chicken thigh meat combined with pepper-jack cheese, hummus, lettuce, tomatoes, fried onions, and avocado slices. Choose your bread and enjoy a delicious and satisfying meal in minutes!

Flatbread Sandwiches

with “Fajita”
Chicken Thighs.



Steps to get started.

Step 1:

Ingredients:

- 1 package of “Fajita” marinated chicken thigh meat.
- 4 ounces of pepper-jack shredded cheese.
- 1-2 Tsp. Private Selection® Traditional Hummus.
- 1-3 leaves of shredded lettuce (see alternatives below).
- ¼ cup diced tomatoes.
- ¼ cup of retail branded fried onions-crumble with meat mallet or by hand.
- 1 – avocados, peeled and slices
- 1 Tbsp Zesty Italian dressing

Step 2:

Cooking Chicken:

1. On a preheated grill, grill chicken thighs and heat thoroughly, 165°c.
2. Set it aside.

Step 3:

Sandwich Assembly

1. Warm Pita bread, Naan, or flour tortilla. While bread is lying flat, spread hummus onto it.
2. Next, place sliced chicken thighs on spread.
3. Add all ingredients in any order onto bread.
4. Drizzel zesty Italian dressing evenly on the top
 - If using a TORTILLA, then roll up into a “pinwheel”.
 - If using flat bread, then fold in half.

Alternatives:

- Spinach leaves
- Arugula
- Sprouts
- Savoy cabbage



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Cooking options.

Baking: Option 1

1. 325°
2. Place whole thighs into a 9” -12” round earthenware dish which has been lightly coated with oil.
3. Cover with lid, and bake for 20 – 35 min, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

Baking: Option 2

1. 325°
2. On medium high heat, heat an 8-to-12-inch skillet. Once skillet is hot, add 1/4 cup of oil. Carefully, using tongs place thighs in hot skillet.
3. Allow the skillet to lay flat on the burner and sear thighs for one to 2 minutes, then flip and sear another 1-2 minutes or until golden brown.
4. Place Seared thighs into a 9” -12” round earthenware dish. Cover with lid and bake for 15-20 minutes, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

Grilling Option:

1. Heat grill on high setting. Before placing thighs turn grill turn grill heat settings to medium.
2. Remove thighs and place on preheated grill. Cook for 4 minutes and then flip thighs and cook another four minutes.
3. Check the internal temperature to ensure they are 169°. Hint: If thighs need to grill longer to reach 169°, set them on the coolest part of the grill. Allow thighs to rest for 10 minutes.
4. Check temperature until 169° has been reached.

Sauté Option:

1. Carefully, using tongs place the thighs in hot skillet on medium high heat, heat 8-to-12-inch sauté skillet.
2. Once skillet hot add 1/2 cup of oil. Tilt the skillet to allow the oil to pool towards the front corner of lip, away from the skillet handle.
3. Carefully, using tongs place the thighs in hot skillet.
4. Allow the skillet to lay flat on the burner and sear/cook thighs for 4 minutes.
5. With tongs gently turn the thigh and cook another minute. Ensure an internal temperature of 169° is reached.



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