

Pace® Tortas de Pollo con Salsa

What a great way to use leftover chicken! These chicken patties are enlivened with Salsa, subtly flavored with cilantro & served over greens & topped with more salsa. An easy, fresh-tasting meal.

Recipe Cookbook: Pace Recipes

Prep Time: 25 minutes

Cooking Time: 25 minutes

INGREDIENTS:

1 package (8 oz) cream cheese, softened
4 oz goat cheese, softened
1/2 C pepper jack cheese, shredded + cheddar cheese blend
1 C cooked chicken, chopped
1 1/2 C Pace® Chunky Salsa
1/2 C Italian-seasoned breadcrumbs
1/2 tsp dried cilantro or 2 tsp fresh cilantro
1/2 tsp ground pepper
3 TBS olive oil
3 C mixed greens

DIRECTIONS:

MIX cheeses, chicken + 1/2 C salsa. Refrigerate 15 minutes.

MIX breadcrumbs, cilantro & pepper.

SHAPE salsa mixture into 18 patties. Coat with crumb mixture. Refrigerate at least 30 minutes.

HEAT 2 TBS oil in large skillet. Add patties & cook 1 minute or till lightly browned, turning once.

ARRANGE greens on 6 plates. Top each with 3 tortas de pollo. Spoon remaining salsa over all.

Serves: 6