



CHICKEN TEQUILA SUNRISE SALAD

POSADA[®]

Fresh mixed greens tossed with a tequila-orange vinaigrette and topped with goat cheese, roasted beets, mandarin oranges, dried cherries, red onion and halved **Chicken Taquitos**. Yield: 2 Servings

Tequila Sunrise Salad Ingredients:

2 Per Serving	Chicken Taquitos [#6590065], Prepared According to Package Directions & Halved
3 Cups	Mixed Greens, Packed
½ Cup	Goat Cheese, Crumbled
½ Cup	Beets, Roasted & Quartered
½ Cup	Mandarin Oranges, Segmented
½ Cup	Dried Cherries
¼ Cup	Red Onion, Julienned

Tequila-Orange Vinaigrette Ingredients:

1 Tbsp.	Apple Cider Vinegar
1 Tbsp.	Lime Juice
2 Tbsp.	Honey
1 Tbsp.	Tequila
1 Tbsp.	Orange Juice
1 tsp.	Dijon Mustard
To Taste	Salt & Black Pepper
¼ Cup	Vegetable Oil

Directions:

1. In a small mixing bowl, whisk together the apple cider vinegar, lime juice, honey, tequila, orange juice, dijon mustard, salt and black pepper.
2. Slowly whisk in the vegetable oil to make the tequila-orange vinaigrette.
3. Toss the mixed greens in the tequila-orange vinaigrette, then fill a serving bowl with it.
4. Top with the goat cheese, roasted beets, mandarin oranges, dried cherries, red onion and **Chicken Taquitos**.

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