



MANGO COCONUT CHICKEN CHIMICHANGAS

POSADA®

A crispy **Chicken Chimichanga** served over toasted coconut and scallion rice, topped with mango chutney and pickled red onion, garnished with sliced scallions. Yield: 1 Serving

Mango Coconut Chicken Chimichanga Ingredients:

1 Each	Chicken Chimichanga [#4150565], Prepared According to Package Directions
½ Cup	Water
1 Tbsp.	Lime Juice
To Taste	Salt
¼ Cup	White Rice
1 ½ Tbsp.	Scallions, Sliced & Divided
1 Tbsp.	Shredded Coconut, Toasted
2 Tbsp.	Pickled Red Onion
Garnish	Scallions, Sliced

Mango Chutney Ingredients:

¼ Cup	Mango Preserves
¼ Cup	Mango, Diced
2 Tbsp.	Red Onion, Minced
2 Tbsp.	Red Bell Pepper, Minced

Directions:

1. Heat the water, lime juice and salt in a small saucepot on medium-high heat until it is brought to a boil.
2. Add in the white rice and 1 Tbsp. of scallions, then simmer on medium heat for 15-20 minutes, or until tender.
3. Fold in the toasted coconut to make the toasted coconut and scallion rice.
4. Heat the mango preserves, mango, red onion and red bell pepper in a small saucepot and simmer it for 4-5 minutes, or until the vegetables have softened to make the mango chutney.
5. Place the toasted coconut and scallions rice onto a serving dish and top with the **Chicken Chimichanga**, mango chutney and pickled red onion.
6. Garnish with the remaining scallions.

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