



ORANGE CHICKEN CHIMICHANGAS

POSADA®

A crispy **Chicken Chimichanga** tossed in sweet orange sauce, served over pineapple rice and garnished with sliced scallions and sesame seeds. Yield: 1 Serving

Ingredients:

1 Each	Chicken Chimichanga [#4150565], Prepared According to Package Directions	½ Cup	White Rice, Steamed
		To Taste	Salt
1 Tbsp.	Sesame Oil	¼ Cup	Orange Sauce
2 Tbsp.	Red Bell Pepper, Diced	Garnish	Scallions, Sliced
2 Tbsp.	Pineapple, Diced	Garnish	Black Sesame Seeds

Directions:

1. Heat a small sauté pan with the sesame oil on medium heat.
2. Add in the red bell pepper, then cook for 3-4 minutes, or until softened.
3. Fold in the pineapple, white rice and salt, then cook for another minute to make the pineapple rice.
4. Place the pineapple rice onto a serving dish.
5. In a small mixing bowl, coat the **Chicken Chimichanga** in the orange sauce and place it on top of the pineapple rice.
6. Garnish with scallions and black sesame seeds.

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