CHORIZO STUFFED CHICKEN LEG W/TEQUILA LIME PAN SAUCE

Tender chicken is stuffed with chorizo and mozzarella, then rolled and baked. Served with a tequila lime pan sauce.

INGREDIENTS

- [ ] 1 piece Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417), pounded ¼" thin[1]

STUFFING

- [ ] 2 oz ground chorizo, cooked, drained
- [ ] 2 oz mozzarella, ½" diced

TEQUILA LIME PAN SAUCE

- [ ] 1 tbsp avocado oil
- [ ] 1 tbsp garlic, minced
- [ ] ¼ cup tequila
- [ ] 1 fl oz lime juice
- [ ] ⅓ cup heavy cream
- [ ] ¼ cup tri-color grape tomatoes
- [ ] 1 tsp agave nectar
- [ ] 1 tbsp fresh oregano leaves
- [ ] 1 tbsp butter, unsalted, cold

- [ ] Kosher salt, to taste
- [ ] Crushed red pepper, to taste

[1] Using a pounded-thin chicken leg helps to get a tight roll on the stuffed chicken leg. Let rest properly to retain all the flavorful juices before slicing.

NOTES



PREPARATION

Yield: 1 serving

1. Prep chicken: Trim boneless chicken leg, if needed, to create a rough rectangle shape.
2. Stuff chicken: Add chorizo and mozzarella in center of boneless chicken leg. Using butcher's twine, wrap and secure the chicken, tying about every ½".
3. Bake chicken: Bake ~15 minutes, until internal temperature reaches 165°F. Let rest and slice on a bias.
4. Make tequila lime pan sauce: In a medium saucepan, add oil, shallots, and garlic. Cook over medium-high heat until translucent and fragrant. De-glaze with tequila and lime juice. Reduce liquid by about half, cooking out the alcohol.
5. Stir in heavy cream, tomatoes, agave nectar, and fresh oregano leaves. Reduce by half. Mount sauce in cold butter.
6. Season: Add salt and red pepper to taste.
7. To assemble: Plate stuffed chicken over pan sauce.

© 2025 Mountaire Farms Inc. All Rights Reserved.