



Chipotle Chicken Mini Empanadas with Garlic Lime Crema

Chipotle Chicken Mini Empanadas are served with a zesty garlic and lime crema.

Yield: 3 servings



Ingredients:

9 Each - **Chipotle Chicken Mini Empanadas [4161065]**, Prepared According To Package

Directions

1 Cup - Sour Cream

2 Tbsp - Mayonnaise

2 Tbsp - Lime Juice

1 Clove - Garlic, Minced

1 Tsp - Lime, Zest

To Taste - Salt and Pepper

Garnish - Bell Pepper Slaw, Prepared

Directions:

1. In a bowl, mix the sour cream and mayonnaise together until smooth and well combined.
2. Stir in the lime zest, lime juice and minced garlic.
3. Add salt and pepper then stir everything together until the flavors are fully incorporated.
4. Taste the crema and adjust the seasoning if needed.
5. Serve **Chipotle Chicken Mini Empanadas** over bell pepper slaw, drizzle with lime crema.

Eat Well, Live Well.

Aji
AJINOMOTO.