



TOSTITOS® SCOOPS!® WITH JAMAICAN JERK CHICKEN AND MANGO SALSA

INGREDIENTS

- 1/2 Pound boneless chicken thighs, skin on
- 1/2 Cup yellow onion, diced
- 1/4 Cup Tropicana Pure Premium® orange juice
- 1/4 Cup green onions, sliced
- 1 Tablespoon soy sauce
- 2 Tablespoons malt vinegar
- 2 Tablespoons fresh lemon juice
- 2 Tablespoons extra virgin olive oil
- 3 Scotch bonnet or habanero peppers, seeds removed
- 2 Cloves peeled garlic
- 1 Tablespoon dark brown sugar
- 1 Tablespoon fresh ginger, grated
- 1 Teaspoon kosher salt
- 1/2 Teaspoon ground allspice
- 1/4 Teaspoon freshly ground black pepper
- 2 Teaspoons fresh chopped thyme leaves
- 1 Teaspoon freshly grated orange zest
- 1 Teaspoon freshly grated lemon zest
- 1 Pinch ground nutmeg
- 1 Pinch ground cinnamon
- 1 Pinch ground clove
- 1 Bag 14oz Tostitos® SCOOPS!® Tortilla Chips
- 1 jar 15oz Tostitos® Chunky Salsa
- 1 fresh mango, peeled, seeded and diced

DIRECTIONS

1. One hour to one day in advance, combine all ingredients except the chicken, Tostitos® SCOOPS!®, salsa and mango. Place in a blender or a food processor and run to a coarse paste.
2. Marinate the chicken in the jerk marinade at least one hour up to 24 hours.
3. Preheat a charcoal or gas grill to medium heat.
4. Grill the marinated chicken thighs on each side for about 5 to 6 minutes. Remove from grill and cool.
5. Shred the chicken meat with your fingers, then roughly chop with a knife. Set aside.
6. In a mixing bowl combine the Tostitos® Chunky Salsa and the mango and mix well.
7. Pre-heat the oven to 350 degrees.
8. Place a tablespoon of chicken into each Tostitos® SCOOPS!® chip. Place on a baking sheet and bake in the oven for about 10 minutes.
9. Remove from the oven and top with a teaspoon of the salsa and serve immediately.

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