

## MAYAN CHIPOTLE

SERVINGS: 3 - 5

### Ingredients:

3 tablespoons all purpose flour	3 tablespoons orange juice
2 tablespoons butter	1 teaspoon lime juice
1 quart whole milk	6 ounces chipotle peppers in adobo sauce (pureed)
1 cup fontina cheese (shredded)	1 scallion (chiffonade)
½ cup mascarpone cheese	1 medium red onion (chopped)
2 cup yellow cheddar (shredded)	6 garlic cloves (thinly sliced)
1 cup American cheese (shredded)	1 tablespoon chipotle powder
2 cups Chihuahua cheese (shredded)	1 teaspoon blended oil
2 ½ pound chicken	1 pound elbow macaroni
2 sprigs fresh thyme	6 quarts water
2 sprigs fresh oregano	2 tablespoon of salt
1 bunch cilantro (chopped)	

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### Cheese Sauce:

3 tablespoons all purpose flour	½ cup mascarpone cheese
2 tablespoons butter	2 cup yellow cheddar
1 quart whole milk	1 cup American cheese
1 cup fontina cheese	

1. Combine flour with milk in a sauce pot and cook for 5 minutes over medium heat while whisking
2. Add milk, bring to a simmer while whisking, and cook over low heat for 10 minutes
3. Slowly add cheeses while whisking
4. Season to taste with salt and black pepper

### Chicken:

2 ½ pound chicken	1 tablespoon chipotle powder
1 teaspoon blended oil	Salt and pepper

1. Preheat oven to 500° F
2. Oil outside of chicken then season with salt, pepper, and chipotle powder
3. Place onto roasting tray and into the oven, then turn oven down to 360° F, allow to bake for about 40 minutes
4. Remove chicken from oven, allow for it to rest for about 15 minutes, then skin and debone chicken
5. Shred chicken meat and reserve for chipotle sauce

### Chipotle Sauce:

1 medium red onion (chopped)	3 tablespoons orange juice
6 garlic cloves (thinly sliced)	1 teaspoon lime juice
2 sprigs thyme	1 bunch cilantro (chopped)
2 sprigs oregano	Shredded chicken
6 ounces chipotle peppers in adobo sauce (pureed)	

1. Cook red onion with garlic in a sauté pan till everything is translucent, then add oregano, thyme, and chipotle peppers with sauce into pan, cooking for 2 minutes under medium heat
2. Add orange and lime juice, allowing for the sauce to continue to cook for another 2 minutes
3. Removed from heat and fold in cilantro
4. Toss the shredded chicken meat into sauce allowing everything to combine well.

**Pasta:**

1 pound elbow macaroni

6 quarts water

2 tablespoon of salt

1. Bring a pot of water to a boil and add salt
2. Put in elbow macaroni and cook until al dente, roughly 8 – 12 minutes
3. Drain pasta and save

**Baking:**

2 cups Chihuahua cheese (shredded)

1 scallion (chiffonade)

1. In a large bowl, mix together the cooked pasta, cheese sauce, and chicken
2. Place in a baking pan and cover top with the grated Chihuahua cheese
3. Bake at 375° F until the top is browned, about 30 minutes
4. Finish by adding scallions as garnish