

Grilled Chicken Tortas with Chipotle Crema

Guy Fieri - "Guy Fieri Food: Cookin' It, Livin' It, Lovin' It"
Better Homes and Gardens Magazine - June 2012

Servings: 4

2 ounces achiote paste (ground annatto seed)
2 cloves garlic, minced
2 tablespoons lime juice
1 tablespoon paprika
1 teaspoon ground cumin
pinch cayenne pepper
Kosher salt
4 (2 1/2 pound total) boneless/ skinless chicken breast halves
1 teaspoon lime juice
4 ciabetta rolls (4 to 5 inch diameter), split
olive oil
2 Roma tomatoes, cut in 1/4-inch slices
1/4 cup sweet onion, thinly sliced
1 1/2 cups iceberg lettuce, finely shredded
1 ripe avocado, pitted, peeled and sliced
1/4 cup crumbled Cotija cheese or queso fresco
CHIPOTLE CREMA
1/4 cup sour cream
1 tablespoon sauce from a container of chipotles in adobo sauce
1 teaspoon lime juice
1/2 teaspoon honey
Kosher salt

Break up the achiote. Combine with the garlic, one tablespoon of the lime juice, paprika, cumin, cayenne pepper and Kosher salt.

Thinly slice the chicken horizontally. Mix with the garlic-lime mixture to coat. Cover and refrigerate for 30 minutes.

Prepare the Chipotle Crema. In a bowl, mix the sour cream, adobo sauce, lime juice and honey. Season with Kosher salt. Set aside.

Heat the grill to high. Using tongs, wipe the grill with an oil-blotted paper towel.

Grill the chicken for 3 to 4 minutes per side until well-marked. Transfer to a plate. Drizzle one teaspoon of lime juice on the chicken.

Drizzle the cut side of the buns with olive oil. Grill for 1 minute. Turn the buns and grill for 30 seconds. Slather the buns with the Chipotle Crema.

On the bottom bun, layer the chicken, tomato, onion, lettuce, avocado, cheese and the bun top.

Per Serving (excluding unknown items): 65 Calories; 4g Fat (45.2% calories from fat); 2g Protein; 8g Carbohydrate; 2g Dietary Fiber; 6mg Cholesterol; 17mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.