



POLLO FUNDIDO WONTONS WITH SPICY QUESO DIP

Made with 100% chicken breast, our traditional Pollo Deshebrado follows our family recipe. Fully cooked in its own juices and lightly seasoned with a traditional blend of spices. A convenient, ready-in-minutes, authentic meal.



15

Minutes
Prep Time



15

Minutes
Cook Time



10

Servings

INGREDIENTS

16oz. package Del Real Foods® Shredded Chicken

1 block (8 oz) cream cheese, softened

30 wonton wrappers

1 cup shredded cheddar cheese

1 tablespoon unsalted butter

1 fresh jalapeño, seeds removed and finely diced

4 scallions, white and green parts, finely chopped

1/2 cup of coconut oil for frying

Spicy cheese dip:

2 cups milk, whole or 2%

1 cup shredded cheddar cheese

1 can (10 oz) diced tomatoes & chilies, drained

3 tablespoons unsalted butter

2 heaping tablespoons flour salt & pepper to taste

PREPARATION

Preheat oven to 250 degrees. Heat Del Real Foods® Shredded Chicken according to package directions and drain excess liquids. Add softened cream cheese and shredded cheddar cheese to chicken. Melt butter in small skillet and add diced jalapeño, cooking for 2-3 minutes over medium/low heat, remove from heat and add to chicken and cream cheese. Add scallions to chicken and cream cheese and mix everything together. Lay wonton wrappers in a single layer on a cookie sheet and spoon 1 heaping teaspoon of chicken mixture in the center of each wonton, repeat until all wontons have filling. With a wet fingertip moisten 2 sides of each wonton and fold corner to corner creating sealed triangular shaped pillows. Be sure the filling stays within the wonton. Repeat until all wontons are done. Heat coconut oil over medium/high heat in a large frying pan. Test your oil for readiness by dipping the back end of a wooden spoon into hot oil. If bubbles form it is hot enough to start frying. Carefully drop each wonton into pan, minding not to splash hot oil. Do not crowd the pan. You will need to do this in batches. Flip wontons when golden brown (about 2-3 minutes on each side). Once both sides are golden and crispy remove from oil and allow to rest on a paper towel lined dish. Continue until all wontons are done. Place in a preheated oven to keep warm while you make the spicy queso for dipping. Serve with spicy queso and enjoy!

Spicy Queso Dip: Melt butter in medium saucepan. Add flour and whisk together, cook for 3-5 minutes. Add milk and whisk briskly to avoid lumps. Allow to simmer on medium/ low heat until it starts to thicken. When sauce is thick enough to coat the back of spoon add the shredded cheddar cheese a little bit at a time, whisking briskly. Add canned tomatoes and mix thoroughly. Add salt and pepper to taste and allow simmering for a few minutes. Serve with pollo fundido wontons.