

Southwest Chicken Salad in Profiteroles - 60 pieces

4	chicken legs, cooked and cut into small dice
2	tomatoes, cut into concasse
2	limes, segments only, cut into small dice
28 g	roasted red pepper, small dice
4 g	minced jalapeno
56 g	minced shallots
2	cloves garlic
12 g	cilantro, chopped
4 g	chopped marjoram
4 g	minced chives
	salt & pepper

60 profiteroles

1. Combine the chicken, tomato, lime, peppers, shallots, garlic, and herbs. Season with s & p. Cover and refrigerate 2 hours to marinate.
2. Split the puffs and fill with chicken salad.