



TABASCO® Fried Chicken Tacos with Poblano Avocado Sauce

Prep time: 10 Cook Time: 5 Servings: 6

Regional North American, Entrees, Flour Tortillas, Casual Dining, Catering, Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortillas	10400		12 Each
Chicken		tender strips, raw	12 Each
Tabasco® Original Red			4 Oz.
Flour			2 cup
Garlic Powder			1 tsp.
Onion Powder			2 tsp.
Paprika			1 1/2 tsp.
Cayenne Pepper		ground	1/2 tsp.
Tabasco® Original Red			4 Oz.
Romaine Leaves		shredded	6 Oz.
Colby-Jack Cheese		shredded	6 Oz.
Spicy Poblano Avocado Sauce			2 cup



Instructions

1. Marinate the chicken tenders in 4 oz. of TABASCO® Original Red. Allow to marinate for at least four
2. For the breading, combine the flour, garlic powder, onion powder, paprika, ground cayenne and TABASCO® Original Red in a resealable bag. Toss around the mixture so half-pea sized chunks of flour form.
3. Pre-heat a fryer to 350°F. Using the standard breading procedure, dunk each tender in flour, then egg wash, and finally in the TABASCO® chunky flour. Fry the tender for 3-4 minutes each, or until an internal temperature of 165°F is reached.
4. To assemble each taco, place a fried chicken strip into a warmed tortilla and top with ½ oz. of romaine lettuce, ½ oz. of shredded cheese and 2 ½ tbsp. of Spicy Poblano Avocado Sauce. Serve two per order.



Spicy Poblano Avocado Sauce

Prep time: 10 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Avocado			1 Each
Poblano Pepper		roasted	1 Each
Cilantro		chopped	1/2 cup
Garlic		chopped	2 cloves
Jalapeño		deseeded	1 Each
Lime		juiced	1 Each
TABASCO® Green Jalapeño Pepper Sauce			1 Tbsp.
Olive Oil			1/4 cup
Mayonnaise			2 Tbsp.

Instructions

1. Combine all ingredients in a blender and process until smooth. Reserve refrigerated for service.

