



Chili-Lime Jicama Chicken Tacos

Prep time: Cook Time: Servings:

Combo/Fusion,Entrees,Better For You,Grill-Ready Tortillas,FSR/QSR,Catering,Casual Dining,Global Tacos,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 6.5" Grill-Ready Flour Tortillas		grilled	2 Each
Chicken breast		grilled, diced	6 Oz.
Chili-Lime Vinaigrette			1/4 cup
Bell pepper and onion mix, griddled			2 Tbsp.
Jicama, matchsticks			1/4 cup
Purple cabbage, shaved			1/4 cup
Pineapple, diced, caramelized			1/4 cup
Avocado, diced			1/2 Each
Pickled red onions			As Needed
Scallions, sliced			2 Tbsp.
Lime wedges			As Needed
Chili-lime seasoning			As Needed



Instructions

1. Prepare Chili-Lime Vinaigrette sub-recipe.
2. Toss grilled chicken with Chili-Lime Vinaigrette.
3. Grill tortillas on both sides and then fill each with about 3 oz. of diced chicken with vinaigrette.
4. Top with bell pepper and onion mix, jicama, cabbage, pineapple, and avocado.
5. Garnish with pickled red onions, scallions, and chili-lime seasoning.
6. Serve with limes on the side.



Chili-Lime Vinaigrette

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
olive oil			1/2 cup
apple cider vinegar			1/2 cup
lime zest and juice			1 Each
chili-lime seasoning			1 1/2 Tbsp.
paprika			1/2 tsp.
garlic powder			1/2 tsp.
agave syrup, golden			2 Tbsp.

Instructions

- 1. Add all ingredients and whisk together.
- 2. Store in a non-reactive container under refrigeration for up to 5 days.

