



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™ Par-Baked Flour Tortilla	09301	grilled	2 each
Chicken		breast, grilled, diced	6 oz.
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 agave nectar	2 Tbsp.
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.

