



Chicken Teriyaki Crispy Tacos

Prep time: 20 Cook Time: 10 Servings: 12

Combo/Fusion,Asian,Entrees,Corn Tortillas,FSR/QSR,Casual Dining,Catering,Modern Mexican,Global Tacos,Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn Tortilla	06942		24 each
Pineapple Juice			11 fl. oz.
Vegetable Oil			4 oz.
Soy Sauce			5 1/2 fl. oz.
Honey			5 1/2 fl. oz.
Garlic Powder			To Taste
Black Pepper			As needed
Chicken Breast		boneless, skinless	2 3/4 lbs.
Cabbage Slaw			
Pineapple Habanero Salsa			



Instructions

1. In a bowl, combine pineapple juice, vegetable oil, soy sauce, honey, garlic powder, and black pepper. Mix well to combine. Place chicken in a re-sealable bag, or shallow pan, and pour marinade over. Allow to marinate for a minimum of 4 hours, or overnight.
2. Pre-heat grill to medium heat.
3. Remove chicken from marinade and grill until cooked through. Reserve warm.
4. To serve: Pre-heat deep fryer to 350°F. Deep fry two tortillas in a taco mold until crisp. In each tortilla place 1.0 oz. cabbage slaw, 1.5 oz. warmed chicken, and 0.5 oz. pineapple habanero salsa. Serve.



Cabbage Slaw (for Chicken Teriyaki Crispy Tacos and Smoked Duck Carnitas Tacos)

Prep time: 10 Cook Time: 0 Servings: 24

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Ginger		fresh, minced	3 Tbsp.
Ground Cayenne Pepper			1 tsp.
Agave Nectar			2 Tbsp.
Orange Juice			1 cup
Purple Cabbage		shredded	3 cup
Green Cabbage		shredded	3 cup
Lime Juice		fresh	1/4 cup
Mandarin Oranges		canned, drained	1/2 cup

Instructions

1. In a small mixing bowl, combine ginger, cayenne pepper, agave and orange juice. Whisk well to combine.
2. In a large mixing bowl, combine cabbages, lime juice and mandarins. Pour ginger-cayenne dressing over and fold together. Mix well to combine. Reserve chilled.



Pineapple Habanero Salsa

Prep time: 10 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pineapple		diced	12 oz.
Red Onion		diced	2 oz.
Habanero		minced	1/4 oz.
Lime Juice		fresh	1/2 fl. oz.

Instructions

1. In a bowl, combine all ingredients, toss gently to mix. Reserve refrigerated. Drain excess juice before service.

