



Habanero Honey BBQ Chicken Tacos

Prep time: 30 Cook Time: 15 Servings:

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn 6 oz.	06942		2 each
Habanero Honey BBQ Chicken			3 oz
Habanero Cheese		shredded (may also be substituted with chipotle cheddar or pepper jack cheese)	1 oz.
Grilled Peach and Red Onion Slaw			2 oz

Instructions

1. Place 2 Mission Yellow Corn Tortillas into a taco fryer mold and fry at 350°F until golden and crisp. Remove from fryer, drain excess oil, and place taco shells on plate.
2. Fill each taco shell with 1 ½ oz. of sliced bbq chicken, 1 Tbsp. of shredded habanero cheese and 1 oz. of grilled peach and red onion slaw.
3. Serve immediately.



Grilled Peach and Red Onion Slaw

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Vegetable Oil			As needed
Fresh Peach		cut in half and pit removed	2 each
Red Onion		julienne slice	8 oz.
Shredded Cabbage		angel hair	12 oz.
Fresh Cilantro		chopped	1 Tbsp.
Coleslaw Dressing			3 oz.

Instructions

1. Cut peaches in half and remove pit. Lightly brush peaches with oil and place on preheated grill and mark both sides.
2. Remove from grill and cool. Cut peaches into thin strips.
3. Place onions, cabbage and cilantro in a mixing bowl. Fold in coleslaw dressing and sliced grilled peaches.
4. Place in a storage container. Cover, Label, Date and Refrigerate.



Habanero Honey BBQ Chicken

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Habanero Pepper		seeded and minced	2 Tbsp.
Orange Blossom Honey			1/2 cup
BBQ Sauce			1 cup
Chicken Breast		boneless skinless	2 lbs.

Instructions

1. Whisk 1st three ingredients together in a mixing bowl and set aside.
2. Place chicken breasts in a separate mixing bowl. Add ½ of bbq sauce and marinate up to 8 hours in advance.
3. When ready to serve, remove chicken from marinade and place on grill. Brush chicken occasionally with habanero honey bbq sauce and cook until proper internal temperature is reached.
4. Slice chicken into thin strips and serve with tacos.

