



PB Chipotle-Orange Chicken Tacos

Prep time: 15 Cook Time: 15 Servings: 10

Combo/Fusion,Appetizers/Sides/Snacks,Supersoft Corn Tortillas,Casual Dining,Catering,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
5.5" Super Soft Yellow Corn Tortillas	39258		10 each
Peanut Butter		creamy	3 oz.
Chipotle-Marinated Chicken Thighs		roasted, cut into chunks	5 oz.
Avocado Chunks			1 oz.
Salsa Roja			1 oz.
Lime Wedges			10 each
Cilantro Leaves			As needed

Instructions

1. Pre-heat oven to 425F.
2. Marinated chicken thighs: whisk all of the ingredients for the marinade and toss the chicken thighs with it; let it sit overnight.
3. Roast the chicken thighs in the oven for 25-30 minutes or until the internal temperature reads 165F.
4. Cut into small chunks.
5. Using a 4" cookie cutter, cut each tortilla into the desired size.
6. To build each taco: on one warm tortilla, spread 0.3 oz of creamy Peanut Butter, place 0.5 oz of roasted chicken thighs, 0.5 oz of avocado chunks, 0.1 oz of red onion, 0.1 oz of salsa roja and garnish with cilantro leaves.
7. Serve each taco with a fresh lime wedge.



Chipotle-Marinated Chicken Thighs

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chicken		thighs, boneless, skinless	1.2 lbs.
Chipotle Sauce		canned	4 oz.
Garlic Powder			.1 oz.
Salt			.1 oz.

Instructions

1. Marinate overnight, then grill.

