



Charred Chicken Tacos with Pineapple Salsa

Prep time: 60 Cook Time: 15 Servings: 12

Latino, Entrees, Flour Tortillas, Casual Dining, FSR/QSR, Catering, Modern Mexican, Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortilla	10400		24 each
Adobo Marinated Chicken Thighs			
Salt			To Taste
Grilled Pineapple Salsa			3 cup

Instructions

1. Season the chicken with salt, grill until cooked through, and roughly chop. Hold hot for service.
2. To assemble one taco, place 3 oz. of chicken in a tortilla and top with 2 tbsp. salsa. Serve two tacos per order.



Adobo Marinated Chicken Thighs

Prep time: 35 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Ancho Chile		stemmed, seeded, hydrated in hot water	4 oz.
Guajillo Chiles		stemmed, seeded, hydrated in hot water	4 oz.
Coriander		ground	1/4 tsp.
Cinnamon		ground	1/2 tsp.
Black Pepper		ground	1 tsp.
Mexican Oregano			1 tsp.
Onion Powder			1 tsp.
Garlic		peeled	3 oz.
Apple Cider Vinegar			1/2 cup
Lime Juice			1 oz.
Chicken Thighs		skinless, boneless	5 1/2 lb.

Instructions

1. Combine all ingredients in a blender and puree on high until smooth. Marinate chicken thighs overnight, under refrigeration.



Grilled Pineapple Salsa

Prep time: 10 Cook Time: 10 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pineapple		cut into 1/2" slices	12 oz.
Black Beans		drained, rinsed	6 oz.
Tomato		small diced	6 oz.
Onion		small dice	3 oz.
Cilantro		chopped	3 Tbsp.
Chipotle		in adobo, stemmed, seeded, minced	2 1/4 oz.
Lime Juice			3/4 oz.
Salt		to taste	

Instructions

1. Grill pineapple slices on both sides until well charred. Cut into small dice and combine with remaining ingredients. Reserve refrigerated.

