



## Recipes

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# Mango-Maple Crispy Chicken Waffle Tacos

Serves 1

### Ingredients:

2 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas  
(09301)  
4 each Chicken tenders, cooked  
1/4 cup Fresh Mango Pico de Gallo (sub recipe)  
As needed Maple Syrup  
As needed Chives ,sliced  
1/2 cup Fresh Mango ,diced  
1/4 cup Red Bell Pepper ,diced  
1/4 cup Red Onion ,diced  
1 tsp. Garlic ,minced  
1 Tbsp. Jalapeño pepper, diced  
1 Tbsp. Cilantro leaves, chopped  
2 tsp. Lime Juice

### Directions:

1. Prepare Fresh Mango Pico sub recipe.
2. Pre-heat waffle iron.
3. Spray both sides of tortillas with cooking spray and griddle in waffle iron until fully cooked.
4. Shape tortillas into taco shell shape right out of iron to preserve shape as the tortilla cools.
5. Load each waffle taco with 2 chicken tenders, 2 Tbsp. of Fresh Mango Salsa and garnish with chives.
6. Serve with a side of maple syrup.