



Recipes

MISSIONFOODSERVICE.COM

Tequila Citrus Grilled Chicken Tacos

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 9

Ingredients:

12 oz. Juiced Tangerines
12 oz. Juiced Pink Grapefruit
3 oz. Honey
6 oz. White Onions
3 oz. Chopped Garlic
4 oz. Gold Tequila
2 lbs. Boneless, Skinless Chicken Breasts, washed and dried
10 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
8 oz. Diced Avocados
2 oz. Diced Green Onions
8 oz. Shredded Iceberg Lettuce

Directions:

1. Mix tangerine juice, grapefruit juice, honey, onion, garlic and tequila in a baking dish or bowl.
2. Add chicken and marinate for six hours in refrigerator.
3. Season to taste.
4. Heat grill to 350° F. Transfer chicken to grill and cook 4-6 minutes per side.
5. Place Mission® Grill-Ready™ Par-Baked Tortilla on grill for 30 seconds per side.
6. Add sliced chicken, avocado, onion and lettuce.
7. Serve with salsa.