



## 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.