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Habanero Honey BBQ Chicken Tacos

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

2 each 7" Yellow Corn Taco Shells (10112)

3 oz. wt. Habanero Honey BBQ Chicken , see related recipe

2 oz. vol. Grilled Peaches and Red Onion Slaw, see related recipe

1 oz. vol. Habanero Cheese , shredded (may also be substituted with chipotle cheddar or pepper jack cheese.

Directions:

1. Place taco shells in 350 oven to refresh. Remove taco shells from oven and place on plate.

2. Fill each taco shell with 1 ½ oz. of sliced bbq chicken, 1 Tbsp. of shredded habanero cheese and 1 oz. of grilled peach and red onion slaw.

3. Serve immediately.



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Grilled Peach and Red Onion Slaw

Serves 1

Ingredients:

Vegetable Oil to brush

2 each Fresh Peaches , cut in half and pit removed

8 oz. vol. Red Onions , julienne slice

12 oz. vol. Shredded Cabbage , angle hair

1 Tbsp. Fresh Cilantro , chopped

3 oz. vol. Coleslaw Dressing , (Naturally Fresh)

Directions:

1. Cut peaches in half and remove pit. Lightly brush peaches with oil and place on preheated grill and mark both sides.

2. Remove from grill and cool. Cut peaches into thin strips.

3. Place onions, cabbage and cilantro in a mixing bowl. Fold in coleslaw dressing and sliced grilled peaches.

4. Place in a storage container. Cover, Label, Date and Refrigerate.



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Habanero Honey BBQ Chicken

Serves 1

Ingredients:

2 Tbsp. Habanero Peppers , seeded and minced
1/2 cup Orange Blossom Honey
1 cup BBQ Sauce , (Cannonball)
2 lbs. Chicken Breast, Boneless Skinless

Directions:

1. Whisk 1st three ingredients together in a mixing bowl and set aside.
2. Place chicken breasts in a separate mixing bowl. Add ½ of bbq sauce and marinate up to 8 hours in advance.
3. When ready to serve, remove chicken from marinade and place on grill. Brush chicken occasionally with habanero honey bbq sauce and cook until proper internal temperature is reached.
4. Slice chicken into thin strips and serve with tacos.