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Chicken Teriyaki Crispy Tacos

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

- 24 each 6" Yellow Corn Tortillas (06942)
- 11 fl. oz. Pineapple Juice
- 4 oz. Vegetable Oil
- 5 1/2 fl. oz. Soy Sauce
- 5 1/2 fl. oz. Honey
- Garlic Powder , to taste
- Black Pepper , as needed
- 2 3/4 lbs. Chicken Breast , boneless , skinless
- Cabbage Slaw , see related recipe
- Pineapple Habanero Salsa , see related recipe

Directions:

1. In a bowl, combine pineapple juice, vegetable oil, soy sauce, honey, garlic powder, and black pepper. Mix well to combine. Place chicken in a re-sealable bag, or shallow pan, and pour marinade over. Allow to marinate for a minimum of 4 hours, or overnight.
2. Pre-heat grill to medium heat.
3. Remove chicken from marinade and grill until cooked through. Reserve warm.
4. To serve: Pre-heat deep fryer to 350°F. Deep fry two tortillas in a taco mold until crisp. In each tortilla place 1.0 oz. cabbage slaw, 1.5 oz. warmed chicken, and 0.5 oz. pineapple habanero salsa. Serve.



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Cabbage Slaw

Prep Time: 10 Minutes

Serves 1

Ingredients:

3 3/4 oz. Mayonnaise

4 fl. oz. Apple Cider Vinegar

1/4 oz. Sugar

1/2 tsp. Celery Seed

16 oz. Cabbage Slaw Mix , shredded

Salt , as needed

Pepper , as needed

Directions:

1. Combine mayonnaise, vinegar, sugar and celery seed. Mix well to combine. Toss dressing with cabbage to coat. Reserve refrigerated.

Pineapple Habanero Salsa

Prep Time: 10 Minutes

Serves 1

Ingredients:

12 oz. Pineapple , diced

2 oz. Red Onion , diced

1/4 oz. Habanero , minced

1/2 fl. oz. Lime Juice , fresh

Directions:

1. In a bowl, combine all ingredients, toss gently to mix. Reserve refrigerated. Drain excess juice before service.