



TABASCO® Fried Chicken Tacos with Poblano Avocado Sauce

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 6

Ingredients:

12 each 6" Heat Pressed Flour Tortillas (10400)
12 each Chicken tender strips, raw
4 oz. Tabasco® Original Red
2 cups Flour
1 tsp. Garlic Powder
2 tsp. Onion powder
1 1/2 tsp. Paprika
1/2 tsp. Cayenne Pepper ground
4 oz. Tabasco® Original Red
6 oz. Romaine Leaves , shredded
6 oz. Colby-Jack Cheese , shredded
2 cups Spicy Poblano Avocado Sauce, see related recipe

Directions:

1. Marinate the chicken tenders in 4 oz. of TABASCO® Original Red. Allow to marinate for at least four
2. For the breading, combine the flour, garlic powder, onion powder, paprika, ground cayenne and TABASCO® Original Red in a resealable bag. Toss around the mixture so half-pea sized chunks of flour form.
3. Pre-heat a fryer to 350°F. Using the standard breading procedure, dunk each tender in flour, then egg wash, and finally in the TABASCO® chunky flour. Fry the tender for 3-4 minutes each, or until an internal temperature of 165°F is reached.
4. To assemble each taco, place a fried chicken strip into a warmed tortilla and top with 1/2 oz. of romaine lettuce, 1/2 oz. of shredded cheese and 2 1/2 tbsp. of Spicy Poblano Avocado Sauce. Serve two per order.





Recipes

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Spicy Poblano Avocado Sauce

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1 each Avocado
- 1 each Poblano pepper, roasted
- 1/2 cup Cilantro , chopped
- 2 each Garlic clove
- 1 each Jalapeño , deseeded
- 1 each Lime , juiced
- 1 Tbsp. TABASCO® Green Jalapeño Pepper Sauce
- 1/4 cup Olive Oil
- 2 Tbsp. Mayonnaise

Directions:

1. Combine all ingredients in a blender and process until smooth. Reserve refrigerated for service.