



Recipes

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PB Chipotle-Orange Chicken Tacos

Prep Time: 15 Minutes

Cooking Time: 15 Minutes

Serves 10

Ingredients:

10 each 5.5" Super Soft Yellow Corn Tortillas (39258)

3 oz. Peanut Butter , creamy

5 oz. Chicken chunks, marinated and roasted, see related recipe

1 oz. Avocado Chunks

1 oz. Salsa Roja

10 each Limes Wedges

As needed Cilantro Leaves

Directions:

1. Pre-heat oven to 425F.
 2. Marinated chicken thighs: whisk all of the ingredients for the marinade and toss the chicken thighs with it; let it sit overnight.
 3. Roast the chicken thighs in the oven for 25-30 minutes or until the internal temperature reads 165F.
 4. Cut into small chunks.
 5. Using a 4" cookie cutter, cut each tortilla into the desired size.
 6. To build each taco: on one warm tortilla, spread 0.3 oz of creamy Peanut Butter, place 0.5 oz of roasted chicken thighs, 0.5 oz of avocado chunks, 0.1 oz of red onion, 0.1 oz of salsa roja and garnish with cilantro leaves.
 7. Serve each taco with a fresh lime wedge.
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Marinated Chicken Thighs

Serves 1

Ingredients:

- 1.2 lbs. Chicken thighs, boneless, skinless
- 4 oz. Chipotle Sauce , canned
- 4 oz. Orange Juice
- 2 oz. Peanut Butter
- .1 oz. Garlic Powder
- .1 oz. Salt

Directions:

1. Marinated chicken thighs: whisk all of the ingredients for the marinade and toss the chicken thighs with it; let it sit overnight.