



AJI AMARILLO MINI CHICKEN TACOS



Crispy **Mini Chicken Tacos** served with an aji amarillo sauce made with butternut squash, coconut milk, red bell pepper and green peas. Yield: 1 Serving

Ingredients:

6 Each	Mini Chicken Tacos [#0251020], Prepared According to Package Directions	1 tsp.	Garlic, Minced
1 Tbsp.	Vegetable Oil	1 Tbsp.	Lime Juice
¼ Cup	Butternut Squash, Diced	3 Tbsp.	Aji Amarillo Paste
¼ Cup	Red Bell Pepper, Diced	6 Tbsp.	Coconut Milk
¼ Cup	White Onion, Diced	To Taste	Salt & Black Pepper
		¼ Cup	Green Peas

Directions:

1. Heat the vegetable oil in a medium sauté pan on medium-high heat.
2. Add in the butternut squash and sauté for 4-5 minutes, or until lightly browned.
3. Add in the red bell pepper, white onion and garlic, then cook for another 3-5 minutes, or until the onions are translucent.
4. Deglaze the pan with the lime juice, then stir in the aji Amarillo paste, coconut milk, salt and black pepper.
5. Simmer the vegetables for another 5 minutes, or until it has reduced.
6. Fold in the green peas, then pour the mixture into a serving dish.
7. Place the **Mini Chicken Tacos** around the edge of the serving dish.

