



## AVOCADO CHIMICHURRI SMOTHERED MINI CHICKEN TACOS WITH PURPLE POTATO CORN SUCCOTASH

**POSADA®**

**Mini Chicken Tacos** topped with purple potato and sweet corn succotash smothered with a creamy avocado chimichurri and garnished with cotija cheese. Yield: 1 Serving

### Mini Chicken Tacos with Purple Potato Corn Succotash Ingredients:

6 Each	<b>Mini Chicken Tacos</b> [#0251020], Prepared According to Package Directions
2 Tbsp.	Butter
½ Cup	Purple Potato, Small Diced
¼ Cup	White Onion, Diced
¼ Cup	Red Bell Pepper, Diced
¼ Cup	Corn Kernels
Garnish	Cotija Cheese, Crumbled

### Avocado Chimichurri Ingredients:

¼ Cup	Parsley
¼ Cup	Cilantro
¼ Cup	Lime Juice
2 Tbsp.	Vegetable Oil
½ Cup	Avocado
To Taste	Salt & Black Pepper

### Directions:

1. In a small blender, combine the parsley, cilantro, lime juice, vegetable oil, avocado, salt and black pepper until smooth to make the avocado chimichurri.
2. Heat the butter in a small sauté pan on medium heat.
3. Add in the purple potatoes, then sauté for 2-3 minutes, or until softened.
4. Add in the white onion and red bell pepper and sauté for another 2 minutes.
5. Fold in the corn kernels, salt and black pepper, then sauté for another minute to make the purple potato corn succotash.
6. Place the purple potato corn succotash onto a serving dish and top with the **Mini Chicken Tacos**.
7. Drizzle the avocado chimichurri over the top and garnish with cotija cheese.

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