



MINI JALAPEÑO CHICKEN RED TACO WITH TEQUILA GRILLED FRUIT SALSA

POSADA®

Mini Jalapeño Chicken Red Tacos is served with tequila marinated and grilled mango, pineapple and jalapeño pepper salsa. Yield: 2 Servings

Ingredients:

12 Each	Mini Jalapeño Chicken Red Tacos [#0251265], Prepared According to Package Directions
1 Cup	Pineapple, Grilled & Diced
½ Cup	Mango, Grilled & Diced
¼ Cup	Jalapeño Pepper, Diced
¼ Cup	Red Onion, Diced
¼ Cup	Red Bell Pepper, Diced
2 Tbsp.	Cilantro, Chopped
1 Tbsp.	Lime Juice
To Taste	Salt and Pepper

Grilled Fruit Ingredients:

½ Cup	Tequila
1 Tbsp.	Garlic, Minced
4 Each	Pineapple, Slices
8 Each	Mango, Sliced

Directions:

1. Combine tequila and garlic in a mixing bowl and coat the pineapple and mango with the mixture. Set aside for 30 minutes.
2. Set the grill temperature to medium high heat.
3. Grill the fruit for 2 minutes on each side.
4. Allow the pineapple and mango to cool and dice them into cubes and add them to a small mixing bowl.
5. Add the jalapeño, red onion, bell pepper, cilantro, lime juice, salt and pepper to the mixing bowl and stir gently to combine.
6. Serve with **Mini Jalapeño Chicken Red Tacos**.

Aji
AJINOMOTO