



# MOLE VERDE MINI CHICKEN TACOS

**POSADA**<sup>®</sup>

**Mini Chicken Tacos** served over cilantro lime rice, topped with mole verde, queso fresco and fresh pico de gallo. Yield: 2 Servings

## Mole Verde Mini Chicken Tacos Ingredients:

8 Each	<b>Mini Chicken Tacos</b> [#0251020], Prepared According to Package Directions
1 Cup	Water
3 Tbsp.	Lime Juice, Divided
To Taste	Salt
½ Cup	White Rice
2 ½ Tbsp.	Cilantro, Chopped & Divided
½ Cup	Mole Verde, Prepared
2 Tbsp.	Queso Fresco

## Pico De Gallo Ingredients:

½ Cup	Roma Tomatoes, Diced
¼ Cup	Red Onion, Diced
2 Tbsp.	Jalapeño Pepper, Minced
To Taste	Salt & Black Pepper

## Directions:

1. Heat the water, 2 Tbsp. of lime juice and salt in a small saucepot on medium-high heat until it is brought to a boil.
2. Add in the white rice and 2 Tbsp. of cilantro, then simmer on medium heat for 15-20 minutes, or until tender to make the cilantro lime rice.
3. In a small mixing bowl, mix together the Roma tomatoes, red onion, jalapeño pepper, 1 Tbsp. lime juice, cilantro, salt and black pepper to make the pico de gallo.
4. Place the cilantro lime rice onto a serving dish and top with the mole verde and **Mini Chicken Tacos**.
5. Top with queso fresco and pico de gallo.

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