



# SPICY CHICKEN TACOS WITH JICAMA SLAW

**POSADA**<sup>®</sup>

**Mini Jalapeño Chicken Tacos** topped or served with a jicama slaw made with jicama, scallions, cabbage, mango, fresh cilantro and lime juice. Yield: 4 Servings

## Ingredients:

20 Each	<b>Mini Jalapeño Chicken Tacos</b> [#0251165], Prepared According to Package Directions	½ Cup	Red Cabbage, Shredded
3 Tbsp.	Lime Juice	½ Cup	Red Pepper, Sliced
3 Tbsp.	Honey	1 Tbsp.	Scallions, Sliced
1 Cup	Jicama, Julienned	To Taste	Salt & Black Pepper
½ Cup	Mango, Sliced	Garnish	Cilantro, Chopped

## Directions:

1. In a mixing bowl combine lime juice and honey.
2. Add jicama, mango, red cabbage, red pepper, mango and scallions and toss thoroughly, then season with salt and pepper.
3. Place **Mini Jalapeño Chicken Tacos** in a serving dish and top with jicama slaw.
4. Garnish with cilantro and serve.

**Aj**  
AJINOMOTO