

RECIPE | PEPPERS



# CHICKEN TACOS AL PASTOR WITH SHISHITO PEPPER SALSA

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## INGREDIENTS

### Shishito Pepper Salsa

- 1 lb Pure Flavor® Craft House Collection Shishito Peppers
- 2 garlic cloves, minced
- ¼ cup red wine vinegar
- 1 tbsp vegetable oil
- Salt and pepper, to taste

### Baked Chicken Tacos Al Pastor

- |                         |  |
|-------------------------|--|
| 1 lb ground chicken     | 1 tsp cumin                            |
| ½ cup chopped onion     | 1 tsp coriander                        |
| 2 garlic cloves, minced | 8-10 corn taco shells                  |
| ½ cup pineapple juice   | 1 ½ cups shredded Monterey Jack cheese |
| ½ cup water             | 2 avocados, smashed, for garnish       |
| 1 tbsp chipotle powder  | ½ cup cilantro, for garnish            |

## DIRECTIONS

### For Shishito Pepper Salsa

1. Add 1 tbsp of vegetable oil to a large cast iron on medium-high heat. Add shishito peppers in batches, turning over often.
2. Once slightly charred, place on a cutting board to cool and then chop.
3. Add the garlic, vinegar, salt and pepper to a bowl and stir in the peppers. Set aside.

### Baked Chicken Tacos Al Pastor

1. Preheat oven to 400° F. Spray a 9 x 13 casserole dish with non-stick cooking spray.
2. Preheat a large skillet to medium-high heat. Add the olive oil, ground chicken, onion, garlic, salt and pepper. Cook chicken until no longer pink – about five minutes.
3. Add chipotle powder, cumin, coriander, pineapple juice, and water. Bring to a boil and then turn heat down to low, stirring occasionally. When sauce has thickened, drain the liquid from the skillet.
4. In the prepared baking dish, place the hard shell tacos. Fill shells with taco meat and top with cheese.
5. Bake in oven until cheese melts, about 5 minutes.
6. Remove the casserole dish from the oven and garnish each taco with avocado slices, fresh cilantro, and shishito pepper salsa.



### TOTAL TIME

45 minutes

### PREP TIME

20 minutes

### COOK TIME

25 minutes

### SERVES

2

### COOKING LEVEL

Easy