

**TOTAL TIME**

45 minutes

PREP TIME

20 minutes

COOK TIME

25 minutes

SERVES

2

COOKING LEVEL

Easy

RECIPE | PEPPERS



CHICKEN TACOS AL PASTOR WITH SHISHITO PEPPER SALSA

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

For the Tacos

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 Monterey Jack cheese
1/3 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.

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