



# Grilled Mexican Chicken Street Taco

a recipe from Georgia School Nutrition Program

YIELDS: 8 tacos

PREP TIME: 30 minutes

CATEGORY: Entree

## Ingredients:

1 pound sliced, cooked, boneless chicken  
2 tablespoons olive oil  
½ cup grape tomatoes cut in half  
1 red onion, small dice  
1 teaspoon minced garlic  
1 jalapeno, de-seeded, finely chopped  
8 six-inch white corn tortillas warmed on a skillet  
(flour tortillas may be substituted)  
½ cup fresh cilantro, chopped  
1 tablespoon fresh lime juice  
Pinch of kosher salt  
Hot sauce or salsa, optional  
Sour cream, optional

### For the Marinade:

4 tablespoons orange juice  
2 tablespoons apple cider vinegar  
1½ tablespoons lime juice  
3 cloves garlic, minced  
1½ tablespoons chipotle chili powder  
2 teaspoons dried oregano leaves  
2 teaspoons paprika  
¼ teaspoon ground cinnamon  
1 teaspoon salt  
freshly ground black pepper

## Steps:

1. Make chicken marinade by combining all marinade ingredients in a bowl, then add in chicken and mix well.
2. Refrigerate for at least 1 hour or up to overnight. **(41° or below, CCP)**
3. In a bowl, combine the tomato halves, dices onions, garlic, jalapeno cilantro, lime juice, and pinch kosher salt. Mix well and reserve in cooler. **(41° or below, CCP)**
4. Heat sauté pan over medium-high heat. Add olive oil then add chicken and the marinade into the pan. Bring to a boil the reduce to a simmer, stirring occasionally.
5. Cook for about 4-5 minutes, until marinade is absorbed or evaporated. **(165° or higher, CCP)**
6. Transfer to a plate and allow to rest for a few minutes before chopping into small pieces.

## TOOLS AND INFORMATION:

Measuring spoons, measuring cups, mixing bowls, whisk, cutting board, Chef's knife, skillet, stainless food pan, plastic wrap

## SERVING INFORMATION:

3 tacos if using the corn flour tortilla street tacos (3.5")

2 tacos if using the flour tortilla street tacos (4.5"+)

1 warmed corn tortillas. Top with 1 oz. chopped chicken, ½ oz. pico de gallo, cilantro, hot sauce, and sour cream (optional). Spritz with a little bit of lime juice. Serve immediately.

## NUTRITION INFORMATION

**SERVING:** 2 tacos

**CALORIES:** 179 kcals **CARBOHYDRATES:** 10g

**PROTEIN:** 15g **FAT:** 10g **SATURATED FAT:** 2g

**CHOLESTEROL:** 34 mg **SODIUM:** 792 mg

**FIBER:** 3g **SUGAR:** 2g

**VITAMIN A:** 1679 IU **VITAMIN C:** 13mg

**CALCIUM:** 107 mg **IRON:** 2mg