Grilled Mexican Chicken Street Taco

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, diced 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. (165° or higher, CCP)

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.

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

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.

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