

Pulled Chicken Tacos with Rice

INGREDIENTS

Package Includes

4 Chicken Thighs
1 Garlic Clove
1 Jalapeño
2 Limes
1 Red Onion
2 Vine Ripened Tomatoes
1 bunch Cilantro
1 Avocado
1 Green Cabbage
8 Corn Tortilla Shells
1 pkg Savoury Chef Chicken Spice
1 pkg Savoury Chef Mexican Style Crema
1 pkg Savoury Chef Spiced Rice Mix

Pantry Items Needed

Salt
Pepper
Aluminum Foil

Prep Steps

1. Generously coat the chicken with the Savoury Chef Chicken Spice. Set aside on the counter to come to room temperature for 20 minutes.
2. Finely chop the garlic.
3. Finely chop the jalapeño (removing some or all of the white seeds, depending on how spicy you like it. More seeds equals more spice. Be sure to wash your hands after chopping.)

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COOKING INSTRUCTIONS

Prep Steps Continued

4. Cut the limes in half.
5. Chop tomatoes and onion in a ¼ inch dice.
6. Roughly chop the cilantro.
7. Shred or finely chop the cabbage.

Step One

Preheat the oven to 375 degrees.

Empty the contents of the Savoury Chef Spiced Rice Mix into a medium pot and cover with 1 cup of cold water.

Step Two

Make the pico de gallo - In a small bowl combine tomatoes, red onion, jalapeño and half the cilantro. Mix with a teaspoon of salt and juice of half a lime.

Taste and adjust seasoning if necessary. Set aside.

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Step Three

Make the guacamole - Half and scoop the avocado into a small bowl.

Season with salt and pepper.

Add one clove of chopped garlic, $\frac{1}{4}$ of the cilantro and the juice of $\frac{1}{2}$ a lime.

Mash with a fork until all ingredients are combined and some chunks of avocado still remain.

Taste and add more salt or lime juice if necessary.

Refrigerate until ready to serve.

Step Four

Put shredded cabbage in a bowl and mix with a pinch of salt and squeeze of lime juice.

Refrigerate until ready to serve.

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Step Five

Add enough oil to generously cover the bottom of a medium pan and heat to medium high.

Gently place the seasoned chicken thighs, skin side down, into the oil. Allow the chicken to cook for 3-5 mins without moving it, this will create a great sear.

Flip the chicken thighs and place in the oven for 10-15 mins. The internal temperature of the chicken should reach 74 degrees celsius.

Remove from the pan and set aside to rest. This allows all the juices to redistribute themselves throughout the chop.

Step Six

Turn the rice on to high and once it reaches a boil turn to a simmer and cover. Allow to cook for 12-15 minutes or until all the liquid has been absorbed by the rice.

Take the rice off the heat and keep covered until ready to serve.

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Step Seven

Wrap the tortillas in tinfoil and place in the oven for 5 minutes to warm and soften. During this time, shred the chicken ensuring to incorporate all juices that may have run off. Cut up the crispy skin and add to chicken mixture. (This can be omitted if you don't like the skin.)

Step Eight

To build tacos - Lay out the tortillas and top with pulled chicken mixture, pico de gallo, shredded cabbage, guacamole and Savoury Chef Mexican Style Crema.

Fluff the rice with a fork and serve on the side.

Garnish with the remaining cilantro and lime wedges and enjoy!