



Caribbean

CHICKEN TACOS

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1622133 FAJITA BREAST STRIPS (16OZ.)
1419578 FLOUR TORTILLA 7" (8)
2001908 SHREDDED CABBAGE (2C.)

Mango Pineapple Salsa

9025396 RED BELL PEPPER DICED (1)
2003929 PURPLE ONION DICED (1)
9033145 MANGO DICED (1/2 - 5#CONTAINER)
9032904 PINEAPPLE DICED (1/2 - 5# CONTAINER)
9020354 CILANTRO (1/4 C.)
2005544 JUICE OF 1 LIME
SALT AND GARLIC POWDER TO TASTE

Directions

START BY PREPARING MANGO PINEAPPLE SALSA.
COMBINE ALL INGREDIENTS AND THEN REFRIGERATE.
LIGHTLY WARM SHELLS PREFERABLY ON THE FLAT TOP BUT A MICROWAVE
WILL WORK AS WELL.

PLACE 1/4 CUP OF SHREDDED CABBAGE IN THE WARM TORTILLA, TOP THE CABBAGE WITH 4-5
PIECES OF CHICKEN. THEN TOP WITH 2 OZ. OF THE SALSA. GARNISH WITH FRESH CILANTRO.