



Crispy chicken Street Tacos

Zesty seasoned chicken taco meat loaded into a crunchy corn taco shell and topped with roasted pineapple salsa.

Servings: 20 Beef Tacos (2 per serving)

Ingredients	Amount	Amount
Tyson® Chicken Taco Meat, thawed #19957-328	30.00 oz.	4 C
Mexican Original® Crunchy Taco Shells		20 ea.
Roasted Pineapple Salsa (see sub-recipe)	15.50 oz.	2 ½ C

DIRECTIONS:

1. Arrange the thawed beef taco meat in a hotel pan and cover tightly with plastic wrap and then cover tightly again with aluminum foil. Heat the covered pan of beef taco meat in a preheated steamer for 14-18 minutes or until the minimum internal temperature reaches 165°F. Hold the heated beef taco meat covered in a hot box at 145°F until ready to serve.
2. To build the beef tacos portion 1.50-ounces (¼-cup [approx. one 2-oz spoodle]) of heated beef taco meat into each crunchy taco shell. Top the taco meat with 2-tablespoons of the prepared Roasted Pineapple Salsa. Serve the built tacos immediately to prevent them from becoming soggy. Two Crispy Beef Street Tacos per serving.

TYSON® PRODUCTS USED:

#19957-328, Chicken Taco Meat

Roasted Pineapple Salsa

Crispy Beef Street Tacos

Yield: 2½-cups (approximately 15.50-ounces)

Ingredients	Amount	Amount
Pineapple Tidbits, canned, drained thoroughly	32.35 oz.	5 C

Red Bell Pepper, fresh, cut into a ¼” dice	2.30 oz.	7 Tbsp.
Cilantro Leaves, fresh, chopped	0.50 oz.	6 ½ Tbsp.
Red Onion, fresh, cut into a ¼” dice	1 oz.	¾ Tbsp.
Lemon Juice, bottled	0.55 oz.	¾ tsp
Pickled Jalapeno Pepper Slices, drained, minced	0.10 oz.	¾ tsp
Granulated Garlic		½ tsp
Ground Black Pepper		¾ tsp

DIRECTIONS:

1. Arrange the drained pineapple tidbits on a sheet pan lined with parchment paper that has been coated in non-stick cooking spray. Roast the pan of pineapple uncovered in a preheated 400°F convection oven, on high fan speed, for 14-18 minutes or until the pineapple is lightly browned. If necessary stir the pineapple 1-2 times during roasting for even browning. Before proceeding chill the roasted pineapple uncovered in the refrigerator until the maximum internal temperature reaches 40°F.
2. Next combine all the ingredients, including the chilled roasted pineapple, in a mixing bowl and gently mix together until thoroughly combined. Hold the prepared Roasted Pineapple Salsa covered under refrigeration at 38°F for a minimum of 30-minutes to allow the flavors to fully develop and blossom.

SKU Number: 19957-328

CN Portion	3 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	150
Total Fat (g)	7.00
Saturated Fat (g)	2.00
Sodium (mg)	320
Carbs (g)	3
Protein (g)	19

