



## **Street Tacos - Al Pastor Chicken style**

Al Pastor inspired pulled chicken with tomatoes, chilies, and garlic that are filling two warm whole grain tortillas. Garnished with a pineapple relish, pickled red onions, and crunchy slaw including purple and green cabbage, carrots and bell peppers.

*Yield: 20 Tacos = 2 Tacos per serving (10 servings)*

<b>Ingredients</b>	<b>Amount</b>
Al Pastor Seasoned Pulled Chicken (see sub-recipe)	50 oz.
Whole Grain Tortillas- small 6"	20 ea.
Pineapple Relish (see sub-recipe)	20 Tbsp.
Slaw Mix, shredded	15 oz.
Sriracha Hot Sauce	optional

### **DIRECTIONS:**

1. Place  $\frac{3}{4}$  oz. of the slaw mix into the center of each tortilla and gently spread the slaw mix out in the center of the tortilla forming a line in the center of the tortilla.
2. Place 2.5 oz. of the prepared Al Pastor Seasoned Pulled Chicken into each of the tortillas, topping the slaw mix. Evenly spread out the Al Pastor Chicken to form a strip in the center of the tortilla.
3. Directly before service. Top each of the Al Pastor Seasoned pulled chicken tacos with  $\frac{1}{2}$  oz. of the prepared Pineapple Relish.

### **TYSON® PRODUCTS USED:**

*#46021-928, FC 100% All Natural\*, Low Sodium Pulled Reverse Blend 65/35 Dark/White Meat*

## **Al Pastor Seasoned Pulled Chicken**

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*Yield: 180 oz.*

<b>Ingredients</b>	<b>Amount</b>
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FC 100% All Natural*, Low Sodium Pulled Reverse Blend 65/35 Dark/White Meat #46021-928	20 C.
Orange Juice, reduced sugar	3 C.
Paprika	10 tsp.
Garlic, granulated	5 tsp.
Mexican seasoning, no salt, no msg	12 ½ Tbsp.
Tomato sauce, prepared	12 oz.
Yellow Onion, small dice	3 1/3 C.
Pineapple tidbits, drained	1 2/3 C.
Red Bell Pepper, small dice	2 ½ C.
Lime juice, bottled	5 Tbsp.
Cilantro, fresh chopped	15 Tbsp.
Cracked black pepper	1 ¼ tsp.

**DIRECTIONS:**

1. Mix all the ingredients (except for the pulled chicken) into a large mixing bowl and add the pulled chicken to the mixing bowl.
2. Transfer to a 2” hotel pan and cover with aluminum foil. Place into a preheated 350F convection oven for 10 to 12 minutes or until the temperature reaches 165F.

**Pineapple Relish**

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*Yield: 1 ¼ Cup (11.6 oz.)*

<b>Ingredients</b>	<b>Amount</b>
Pineapple tidbits, drained	1 C
Red Bell Peppers, small dice 1/4”	1/8 C.
Green Bell Pepper, small dice ¼”	1/8 C.

Lime juice	2 tsp.
Jalapeno peppers	1 Tbsp.
cilantro	1 Tbsp.
Cracked black pepper	To taste

**DIRECTIONS:**

1. In a medium mixing bowl, place all ingredients and mix using a large kitchen spoon or rubber spatula. Mix until all ingredients are evenly distributed.

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CN Portion	2.2 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	100
Total Fat (g)	4.00
Saturated Fat (g)	1.00
Sodium (mg)	90
Carbs (g)	1
Protein (g)	14

