



MAYAN MINI JALAPEÑO CHICKEN TACO SKILLET

POSADA[®]

Crispy **Mini Jalapeño Chicken Tacos** are layered with home fries, jalapeño pepper, onion, creamy avocado and topped with an over-easy egg, garnished with chopped cilantro.

Yield: 1 Serving

Ingredients:

6 Each	Mini Jalapeño Chicken Tacos [#0251165], Prepared According to Package Directions	¼ Cup	Onion, Diced
1 Tbsp.	Vegetable Oil	To Taste	Salt & Black Pepper
1 Cup	Home Fries	¼ Each	Avocado, Sliced
¼ Cup	Red Pepper, Diced	1 Each	Egg, Over Easy
¼ Cup	Jalapeño, Sliced	Garnish	Cilantro, Chopped

Directions:

1. In a sauté pan over medium heat add vegetable oil.
2. Add home fries to the sauté pan and cook until they begin to soften.
3. Add the red pepper, jalapeño, and onion and continue to cook until onions are translucent and home fries are soft.
4. Season with salt and pepper.
5. Plate the home fry and pepper mixture then top with **Mini Jalapeño Chicken Tacos**.
6. Top with sliced avocado and over easy egg.
7. Garnish with chopped cilantro and serve.

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