

SPICY PINEAPPLE CHICKEN TACOS

This dish reminds us of why we love cooking with bright, beautiful fresh ingredients. Our Peppered Pineapple Jam adds just the right amount of spice and sweet to another game night favourite.

Ingredients

2 tablespoons vegetable oil
6 boneless, skinless chicken thighs
salt and freshly ground black pepper
4 spring onions, thinly sliced
2 cloves garlic, minced
½ jar of Jars of Goodness Peppered Pineapple Jam
4 small flour tortillas
340gms shredded broccoli stalks (broccoli slaw)
1/2 cup mayonnaise
1 lime, zested and juiced
1/4 cup peppered pineapple jam
1/2 cup fresh cilantro leaves

Method

1. Preheat the oven to 400 degrees F.
2. Add the vegetable oil to a large skillet set over medium-high heat. Add the chicken, season with a pinch of salt and pepper and cook, turning halfway through, 2 to 3 minutes. Add the scallions and garlic and continue to cook for another minute.
3. In a liquid measuring cup, whisk together the peppered pineapple jam with a little water to make into a pouring consistency. bring to a simmer and cook for 5 to 7 minutes.
4. Meanwhile, warm the tortillas in the oven for 5 minutes.
5. Put the broccoli slaw in a large bowl. In a separate bowl, mix the mayo, ¼ cup of the peppered pineapple jam, lime zest and half of the lime juice. Add the dressing to the slaw and toss. Taste and adjust the seasoning with salt, pepper and additional lime juice if needed.
6. Remove the chicken to a cutting board. Lower the heat under the skillet and continue to reduce the remaining juices to a syrup consistency. Slice the chicken.
7. To build the tacos, place the tortillas flat on a plate, add the sliced chicken down the middle and spoon on some of the reduced sauce from the skillet. Top with the slaw and cilantro.