



JAMAICAN JERK CHICKEN TACOS

Ingredients

8 Mission® Carb Balance® Whole Wheat Tortillas, warmed

1 Rotisserie chicken, about 29 oz., cooked

1 ½ tbsp. Jamaican jerk seasoning

1 Lime, cut in half

½ cup Tomatoes, diced

½ cup Pineapple, fresh, diced

1 tbsp. Cilantro

½ Jalapeño, minced

¼ cup Red onion, diced

½ cup Purple cabbage, shredded

½ cup Pepper jack cheese, shredded

Salt to taste

Instructions

1. Shred the meat from the rotisserie chicken, yielding 2 cups. Season with Jamaican jerk seasoning and juice from ½ lime. Toss to coat. Reserve refrigerated.
2. Combine the tomatoes, pineapple, cilantro, jalapeño, red onion, a squeeze of lime juice, and salt together. Stir to combine. Reserve refrigerated.
3. To serve, on each tortilla, place ¼ cup of the seasoned chicken, 2 tbsp. of the pineapple salsa, 1 tbsp. cabbage, and 1 tbsp. cheese.

Makes 8 Tacos