



# Chipotle Orange PB Chicken Tacos

Smoky chipotle, sweet citrus and creamy peanut butter are a match to be reckoned with. Serve with pickled red onion, cilantro and lime on corn tortillas.

**Servings:** 25

## Ingredients

### Roasted chicken:

- 3 3/4 pounds boneless skinless chicken thighs
- 14 ounces chipotle salsa, canned
- 6 ounces orange juice
- 4 tablespoons orange zest (2 oranges)
- 4 ounces (4 pumps) **Jif**<sup>®</sup> Creamy Peanut Butter Sauce
- 2 tablespoons garlic powder

### Tacos:

- Prepared roasted chicken
- 25 corn tortillas
- 6-8 large avocados cut into pieces, tossed in lime juice and salt
- 2 fluid ounces fresh lime juice
- 1 pound pickled red onions
- 1 cup fresh cilantro, finely chopped
- Salsa roja of choice

## Directions

1. Combine roasted chicken ingredients in a bowl and marinate for 8-24 hours.
2. Pre-heat oven to 475°F
3. Transfer chicken and marinade into hotel pan and place in the oven.
4. Cook for 45 minutes until 165°F internal temperature in the chicken has been achieved.
5. Remove chicken from oven and chop it into medium-sized chunks.
6. For the tacos, start with warm tortillas, add a layer of seasoned avocado chunks followed by the chicken, pickled red onions and finally fresh cilantro. Serve with salsa roja.