



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