



## **CHIPOTLE CHICKEN TACOS BY SARAH FRIZZLE**

### **INGREDIENTS:**

Tortillas  
Marinated chipotle chicken  
Salsa Verde (recipe below)  
Spicy guacamole (recipe below)  
¼ Shredded cabbage  
Lucky taco pink pickle  
Fresh coriander  
Limes

### **SPICY AVOCADO CRÈME**

2 Avocados  
4 Tbsp. Natural yoghurt  
1 Lime, juice and zest  
Lucky taco hot sauce to taste  
Salt to taste

### **TIP**

Mash all the ingredients in a bowl till well combined.  
This crème can be made in larger quantities when avocados are in season and frozen to be enjoyed later!



## **LUCKY TACO SALSA VERDE**

### **INGREDIENTS:**

1 tsp. toasted pumpkin seeds  
4 garlic cloves skins left on  
1 cup tomatillo, canned or fresh  
Handful coriander stems & leaves  
10ml fresh lime juice  
Teaspoon Lucky Taco habanero hot sauce  
Salt n' pepper to taste

### **METHOD:**

Roast garlic in hot pan or on a Comal (a traditional Mexican hot plate).  
Once the husks have blackened, remove from heat.  
Once cooled slightly, remove charred husks.  
Toast pumpkin seeds until they start to pop and turn golden.  
Put both the garlic and pumpkin seeds along with all the other ingredients in a small jug/bowl & blitz with a whiz stick or in a processor.

### **ASSEMBLING YOUR TACO'S**

Shred the cabbage finely. In a pan with a good splash of oil cook the chicken on medium high heat for 3 minutes either side.  
Heat the tortillas in a pan then fill by spreading the avocado crème, laying on some chicken pieces then top with shredded cabbage, a drizzle of salsa Verde, a few fresh coriander leaves, pink pickle and a squeeze of lime juice.



## **FURTHER LINKS**

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