

ACHIOTE

Chicken Tacos

YIELD: 8 SERVINGS | **DURATION:** 1 hour

INGREDIENTS:

- 8 dried guajillo chilis, seeds and stems removed
- Juice from one naval orange
- 5 limes
- ¼ cup of store bought achiote paste (if you cannot find this we will adjust)
- 4 cloves of garlic
- 3 jalapeno or serrano chili (more if you like things spicy)
- 1 bunch of cilantro
- 1 teaspoon cumin
- 1 teaspoon oregano
- Salt to taste
- 2 avocados
- 1/3 cup of sour cream or Mexican crema
- 1 pint of fresh cut pineapple (or buy a whole pineapple and grill the remainder for a fresh dessert!)
- 1 small white or yellow onion
- 2 tbsp of olive oil
- 2 pounds of chicken thighs, or use chicken tenders if you prefer white meat
- Tortillas of your choice. I like using the corn street tortillas

Tools needed:

- Blender, grill pan or cast iron/heavy bottom pan, cutting board, sharp knife, serving bowls, and saucepan.

STEP 1: Fill saucepan with water and bring to a boil. Add stemmed and seeded dried chilis in the water and allow them to sit until they become tender. 20-30 minutes.

STEP 2: Meantime, make the salsas. Cut avocados in half, place in the blender, add sour cream or crema, juice of two limes, 1 teaspoon of salt, one serrano chili or jalapeno. (if you do not like things spicy only add half of the chili). One tablespoon of the cilantro roughly chopped. Blend until smooth. Taste for salt and desired spiciness. Put in a bowl and set aside or in the refrigerator until ready to serve.

STEP 3: Rinse the blender, add the rehydrated chilis, the achiote paste, orange juice, juice from two of the limes and the zest, 4 garlic cloves, cumin, oregano, one serrano chili. Use the water from the chilis to smooth out the marinade as needed. Taste for salt and add based upon your preference. Pour into a Ziplock with your chicken. Marinade for at least one hour or overnight. If you have not completed this step-in advance do not worry! We will brush the chicken while we cook it and it will still be wonderful.

STEP 4: Make the pineapple salsa. Dice the pineapple until you have about ½ cup dice. Dice ¼ of the onion. Finely chop one tablespoon of cilantro. Finely dice one serrano or jalapeno. Mix everything together. Squeeze half of lime over the mixture. Sprinkle with salt and a drizzle of olive oil. Set aside.

STEP 5: Heat your grill pan. Grill chicken until browned on each side. Thighs take longer than chicken tenders. We will place the thighs in the in a 400-degree oven on a baking sheet to ensure they are cooked through, while we enjoy our margarita and ceviche and then we prepare our tacos! (internal temp of 165 degrees)

STEP 6: Putting it together! Roughly chop up the chicken. Add desired amount to taco. Drizzle the avocado crema, the pineapple salsa. Add hot sauce if you like and enjoy! Serve remaining limes on the side. Enjoy!



This is a fun and easy recipe that most can be made ahead of time for having friends over. Serving it with the ceviche and watermelon margarita is absolutely a great evening for family and friends!