



CHEF MATT'S FAVORITE RECIPES

GUAJILLO CHICKEN TACOS

WITH AVOCADO CORN SALSA

INGREDIENTS

For the Guajillo Chicken Tacos:

- 1 lb chicken breast
- 1 bottle Hoss Soss Guajillo sauce
- 1 package corn tortillas
- 1-3 Tbsp vegetable oil

For the Slaw:

- 1/2 head cabbage, thinly sliced
- 2 Tbsp mayonnaise
- 1 Tbsp apple cider vinegar
- 2 tsp agave syrup
- 1/2 carrot, shredded
- Salt & pepper to taste

For the Avocado Corn Salsa:

- 2 cups corn kernels (fresh or frozen)
- 1 tomato, small dice
- 1 avocado, diced
- 1/2 red onion, small dice
- 1 can black beans, drained and rinsed
- 1 Tbsp lime juice
- 1 tsp chili powder
- Salt & pepper to taste

GUAJILLO CHICKEN TACOS

WITH AVOCADO CORN SALSA

EQUIPMENT

- Crock pot or instant pot
- Mixing bowls
- Cutting board
- Knife
- Skillet for warming tortillas

PROCEDURE

- Place chicken in crock pot or instant pot. Cover with 1 bottle of Hoss Soss Guajillo sauce. If crock pot, cook on high for three hours . If instant pot, set controls to meat setting.
- While chicken is cooking, prepare slaw and salsa.
- Mix mayonnaise, cider vinegar, agave syrup, salt and pepper together to make the dressing.
- Add sliced cabbage and shredded carrots. Mix well. Set aside
- Prepare avocado corn salsa. Heat skillet on high. Add 2 tsp oil and 2 cups of corn to char. Once charred, pour into a bowl and let cool.
- Drain and rinse black beans.
- Dice tomatoes, red onions and avocado.
- Mix corn, black beans, tomatoes, onions, lime juice, and chili powder together in large bowl.
- Slowly fold in diced avocado. Add salt and pepper to taste.

GUAJILLO CHICKEN TACOS

WITH AVOCADO CORN SALSA

PROCEDURE, FINAL STEPS!

- When chicken is done, shred meat with two forks.
- Heat skillet on medium high. Lightly fry tortillas in oil.
- Build your tacos and enjoy!
- Top with extra Guajillo sauce for extra saucy tacos!