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
GU AJ I LLO  C H I C K E N  T A C O S  
WITH AVOCADO COR N S A L S A

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.
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!