



Al Pastor chicken tacos

Ingredients

- 6 tortillas made with MASECA® corn masa flour
- 2 ancho chilies, deveined
- 2 guajillo chilies, deveined
- 3 garlic cloves, finely minced
- ½ teaspoon of oregano
- 1 cup of orange juice
- 3.6 ounces of chicken breast, sliced
- ½ cup of oil
- ½ cup of pineapple, chopped
- ½ cup of purple onion, chopped
- ½ cup of cilantro, finely minced
- 1 lime (juice)
- Salt and pepper to taste

Preparation

1. Hydrate chilies in hot water and let them rest for 30 minutes, drain and discard water.
2. Blend chilies with garlic, oregano, and orange juice.
3. Cover chicken with blended salsa and marinate for 2 hours.
4. Make a salsa with lime juice, onion, pineapple and cilantro, season with salt and pepper to taste. Set aside.
5. Heat oil in a pan and fry chicken breast until golden brown.
6. Warm tortillas made with MASECA® and make the tacos by adding chicken and pineapple and lime salsa.