



Chicken with peanut sauce tacos

Ingredients

Tacos:

- 8 tortillas made with MASECA® corn masa flour
- 1 ancho chili, deveined
- 2 guajillo chilies, deveined
- 1 garlic clove, roasted
- ½ onion
- 2 medium chicken breasts, boneless and sliced
- 1 purple onion
- 1 yellow corn
- ¼ cup of cilantro leaves
- 1 avocado, chopped
- 1 cup of lettuce, shredded
- Salt and pepper to taste

Peanut salsa:

- ½ cup of peanuts
- 1 small Roma tomato, roasted
- ¼ cup of onion, grilled
- 1 garlic clove, roasted
- 2 arbol chilies, deveined and roasted
- 1 cup of water
- Salt and pepper to taste

Preparation

Tacos:

1. Soak chilies in water for a few minutes and blend with onion, garlic, salt, and pepper.
2. Cover chicken with blended sauce and marinate for one hour.
3. Heat a grill and cook chicken, purple onion cut in half and corn.
4. Chop grilled onion and remove corn kernels from the corn. Mix with cilantro and avocado and season with salt and pepper to taste.
5. Heat tortillas made with MASECA® and form cones with the tortillas. Fill with chicken and corn mixture.
6. Serve with peanut salsa.

Peanut salsa:

1. Heat a grill and roast chilies, onion, tomato, and garlic.
2. Blend all ingredients with the peanuts and season with salt and pepper to taste.