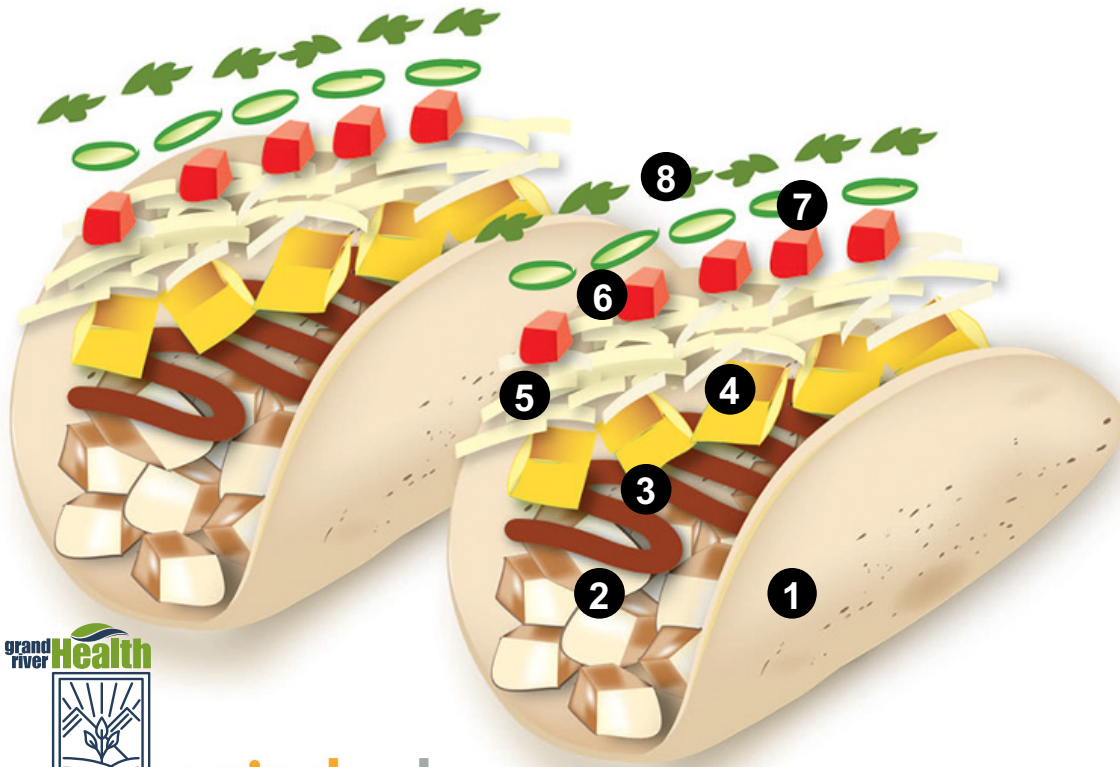


Huli Huli Chicken Tacos



Ingredients

1. 6" hearty grain flour tortilla, warmed
2. 1 oz. balsamic garlic chicken breast, diced ½"
3. ½ Tbsp. honey BBQ sauce
4. 1 oz. fresh grilled pineapple, diced ½"
5. 1 Tbsp. part skim mozzarella, shredded
6. 1 Tbsp. plum tomato, diced ¼"
7. 1 ½ tsp. green onions, bias sliced thin
8. 1 tsp. cilantro, chopped

Assemble ingredients in order; matching the numbers in the diagram.

NOTE: 2 tacos per serving

Balsamic Garlic Chicken Breast



1. Combine vinegar, garlic, salt, pepper and oil. Whisk until well-blended for marinade.
2. Add chicken. Toss until evenly coated. Refrigerate for 1 to 2 hours to marinate. Drain and discard excess marinade.
3. Place chicken on sheet pans. Sprinkle with oregano and thyme.
4. Preheat char-broiler or grill.
5. Place chicken on a clean and well-oiled char-broiler or grill. Cook for 1 to 2 minutes on each side or until well marked.
6. Transfer to sheet pans. Bake in a preheated 325 degree F. oven for 5 minutes or until minimum internal temperature is at least 165 degrees F.

Ingredients

- 1-½ Teaspoon Balsamic Vinegar
- 1 Garlic Clove, Peeled and chopped
- 1/8 Teaspoon Kosher Salt
- ¼ Teaspoon Black Pepper
- 1 Ounce Canola Oil
- 1-½ Pound Chicken Breasts
- 3 / 4 Teaspoon Fresh Oregano, Chopped
- 3 / 4 Teaspoon Fresh Thyme, Chopped