

Our hot lemon pineapple sauce packs a lot of flavour. From the sweetness of the pineapple, to the spice of the habaneros, this sauce is hot.



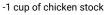
Pulled Chicken Tacos



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Ingredients:

-450g of chicken breast



- -1 diced white onion
- --2 cloves of garlic
- -1 tablespoon of chilli powder
- -1 teaspoon of ground cumin
 - -1 teaspoon of paprika
- -1/2 teaspoon of dried oregano -4 tortillas



-Serve with a drizzle of hot lemon pineapple



HOT LEMON PINEAPPLE

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The Chilli Club

www.thechilliclubcompany.co.uk

Step 1 - Heat a drizzle of vegetable oil in a pan over medium/high heat. Add the chicken and cook until browned on both sides. **Step 2** - Once browned, put the chicken aside. Step 3 - Add the onion to the pan and cook until softened and add your chopped garlic and cook for a further minute. Step 4 - Stir in the chilli powder, ground cumin, paprika, and dried oregano until fragrant. Step 5 - Pour in the chicken stock Step 6 - Return the chicken to the pan, bring to a simmer then reduce the heat to low. Step 7 - Cover and let the chicken simmer until cooked through. Step 8 - Once the chicken is cooked, use two forks to shred it. Step 9 - Serve the pulled chicken in warm tortillas with your favourite garnish and a drizzle

of your hot lemon pineapple sauce.

