

HOT LEMON PINEAPPLE



The Chilli Club

IT'S HOT.

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

Ingredients:

-450g of chicken breast

-1 cup of chicken stock

-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



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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.