



Casa Mendosa™ Chicken and Pineapple Salsa Tacos

Serves 4 / 25 mins



INGREDIENTS

10 Casa Mendosa™ 7inch White

2 cups fresh pineapple, diced

2 tbsp. red onion, finely minced

2 tbsp. chopped cilantro

1/2 – 1 medium lime, juiced

4 cups shredded rotisserie chicken


2 large avocados

1 garlic clove, finely minced

Pomegranate, to taste

Sea salt, to taste

DIRECTIONS

 Prep time **10 min** | Cook **15 min** | Ready in **25 min**

- 1** Place the oven rack on the top shelf and preheat your oven to broil at 420°F.
- 2** Mix all the pineapple salsa ingredients together in a medium-sized bowl.
- 3** Line a baking sheet with parchment paper and broil shredded rotisserie chicken in oven for 10 minutes, or until the chicken is crispy.
- 4** While the chicken is broiling, warm the Casa Mendosa™ tortillas on a frying pan.
- 5** Top each taco with rotisserie chicken and pineapple salsa.
- 6** Serve immediately and enjoy!