

Honey Garlic Chicken Tacos



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Serves: 8-10



Prep & Cook Time: 45 minutes

Ingredients

Honey Garlic Sauce:

1 cup (250 mL) honey
1/2 cup (125 mL) sodium reduced soy sauce
6 cloves garlic, minced
2 tbsp (30 mL) cornstarch
1 tbsp (15 mL) white vinegar

Assembly:

60 oz (1.8 kg) Reuven Fully Cooked Breaded Mini Fillets
(Product Code 10512)
20 corn tortillas, warmed
5 cups (1.25 L) shredded green cabbage
1 1/3 cups (325 mL) shredded carrots
1 1/3 cups (325 mL) sliced green onions
4 avocados, peeled, pitted and sliced

Preparation Instructions

Honey Garlic Sauce: In saucepan, whisk together honey, soy sauce, 1/3 cup (75 mL) water, garlic, cornstarch and vinegar until smooth; bring to boil. Cook over medium heat, stirring constantly, for 3 to 5 minutes or until thickened.

Assembly: Prepare Breaded Mini Fillets according to package directions for baking. For each taco, toss 2.5 oz (70 g) cooked mini fillets (about 3) with 1 tbsp (15 mL) Honey Garlic Sauce. Place in warm tortilla with 1/4 cup (60 mL) shredded cabbage, 2 tbsp (30 mL) shredded carrots, 2 tbsp (30 mL) sliced green onions and 3 slices of avocado. Serve 2 tacos per portion.

