Mango-Serrano Pollo Asado Tacos

Yield: 10 each entrée servings (3 tacos each)

Ingredients:

- 30 each Don Pancho® 5' Golden Blend Street Taco Tortillas (79341.02102)
- 6 lbs. Chicken thighs, boneless, skinless, trimmed
- 2 ½ cups Reser's® Diced Mangoes (79453.17029), drained and set aside, ½ cup of mango syrup reserved
- 1/3 cup Avocado oil
- ¼ cup Lime juice
- 1 each Yellow onion, diced
- 8 each Garlic cloves, minced
- 2 oz Achiote paste
- 1 Tbsp Coriander, ground
- 1 Tbsp Cumin, ground
- 2 Tbsp Kosher salt
- 2 tsp Smoked paprika
- 2 tsp Mexican oregano
- 1 tsp Chipotle pepper, ground
- 30 each slices Serrano pepper, bias cut
- 30 each Cilantro leaves
- 3 each Avocadoes
- 30 each Limes, cut into wedges

Directions:

1. Place the trimmed chicken thighs in a Cambro, cover with the marinade, and refrigerate for 12-24 hours.
2. Drain the chicken from the marinade and heat a grill.
3. Season the chicken with salt and pepper, and grill the chicken until well charred and cooked through.
4. Let the chicken rest 2-3 minutes before dicing.
5. For each serving, toss 6 oz of diced chicken thighs with ¼ cup Reser's Diced Mangoes and mix to combine.
6. In a blender, combine the oil, reserved mango syrup, onion, garlic, achiote paste, and all the spices. Blend to combine.
7. Divide between 3 heated Don Pancho Golden Blend Tortillas and garnish each taco with 3 Serrano pepper slices and a cilantro leaf.
8. Serve with a sliced avocado quarter and lime wedges.

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