



Sweet Heat Honey Chipotle Street Tacos

INGREDIENTS

1 1/2 pounds boneless skinless chicken breasts or thighs
2 tablespoons olive oil
1 tablespoon honey
2 cloves garlic minced or grated
3 Tbsp Milford Spice Sweet Heat Honey Chipotle
1 teaspoon cumin
kosher salt and pepper

For Serving:

10-12 street taco tortillas
1-2 cups guacamole
1 cup sharp shredded cheddar cheese
1/2 cup cotija cheese
fresh cilantro
grilled corn kernels removed, for serving (optional)

For the Tomatillo Peach Salsa:

2 tomatillos

2 peaches quartered
1 jalapeno seeded + chopped
1/4 cup fresh cilantro
1/4 cup fresh basil
juice of 2 limes
kosher salt to taste

DIRECTIONS

Thoroughly rub each chicken breast on both sides with the Milford Spice Sweet Heat. In a large gallon size zip-top bag, combine the rest of the ingredients and the rubbed chicken and toss to combine. Seal and chill at least 1 hour or up to 12 hours. Meanwhile, prepare the salsa.

Preheat the broiler to high.

Line a baking sheet with parchment. Add the peeled tomatillos and peaches. Place under the broiler for 3-5 minutes, turning once or twice or until the tomatillos are mostly charred all over. Remove from the oven and let cool slightly. Then add the charred tomatillos and peaches to a blender or food processor. To the blender, add the jalapeno, cilantro, basil, lime juice and salt. Blend until mostly smooth. Pour into a glass jar or serving bowl. Cover and store in the fridge until ready to serve. The sauce can be stored for at least a week in the fridge.

Set your grill, grill pan or skillet to medium-high heat.

Grill the chicken until lightly charred and cooked through, turning occasionally throughout cooking, about 10 to 12 minutes total. Transfer to a cutting board and allow to rest 5 minutes, then slice into thin strips against the grain or shred.

To assemble, spread a little guacamole on a warmed flour tortilla. Add the chicken, peach salsa and cheese. Garnish with fresh corn, and fresh cilantro.