



## INGREDIENTS

6-8 eight-inch corn tortillas  
2-4 tablespoons canola oil  
1 lb boneless, skinless chicken breasts,  
cut into pieces  
8oz can of crushed pineapple or  
pineapple tidbits  
1/4 cup teriyaki sauce or marinade  
shredded cheddar cheese  
roasted, diced green Chile peppers  
fresh cilantro, finely chopped  
fresh lime wedges  
sour cream  
salsa  
guacamole

## Hawaiian Tacos

If you have time, marinate the chicken in the teriyaki sauce and pineapple juice for 2-6 hours. Alternatively, add uncooked chicken, teriyaki sauce and the can of pineapple (with juice) to a nonstick skillet. Simmer over medium heat until chicken is cooked, liquid is evaporated, and sauce is thick and slightly sticky, about 20 minutes.

To prepare the tortillas, heat canola oil in a skillet over medium flame. Well-seasoned cast iron or non-stick finish works best, as stainless steel tends to stick and require more oil. Heat tortillas in canola oil for about 30 seconds on each side, or just until the tortilla forms air bubbles inside. Set aside on a paper towel to catch any oil.

Assemble tacos with chicken and pineapple mixture, cheese, fresh cilantro, green chiles, salsa, guacamole, sour cream and a squeeze of fresh lime juice (this really adds to it!). We couldn't find fresh, ripe avocados so had to pass on the guac this time, but I'll share my homemade recipe here soon.

Delicious with a side of black beans jazzed up with some fresh cilantro, fresh diced tomatoes, chopped green chilies and your favorite seasonings.

Pile high, fold and enjoy!

*lillyella*  
UNIQUELY YOU