



SWEET CHILLI TENDERS TACOS

If you're on the hunt for quick & easy dinner recipes that pack a punch, try our Sweet Chilli Tenders Chicken Tacos! Our tender chicken covered in a sweet chilli coating is the perfect mix of flavours. Add in some fresh lettuce, onions, and pineapple and you've got a delicious and nutritious meal that will leave you wanting more.

10 SERVINGS 30 MINS

WHAT YOU NEED INGREDIENTS & EQUIPMENT

- Ingham's Sweet Chilli Chicken Tenders
- Mini flour tortillas
- Guacamole
- Red onions
- Green chilli peppers
- Pineapple
- Iceberg salad
- Fresh parsley
- Lime
- Corn chips

HOW TO COOK IN A FEW SIMPLE STEPS

1. Cook Ingham's Sweet Chilli Chicken Tenders as per the instructions on the bag.
2. Slice green chilli peppers and finely dice onions and pineapple.
3. Chop and thoroughly wash iceberg salad.
4. Assemble the tacos: 1 chicken tender in a tortilla, topped with iceberg salad, onions, green chilli peppers, pineapple and fresh parsley.
5. Squeeze some lime juice over your chicken tacos.
6. Serve with guacamole and corn chips.

