

Hatch Chile Chicken Fajita Tacos
With Jalapeño Salsa

THE FRESH CHILE COMPANY RECIPE



Ingredients:

- 1/2 Tbsp avocado oil
- 1/2 Tbsp of Hatch green chile spice
- 1 large tomato
- 1 large onion
- 2 jalapeños
- 1 lettuce
- 12 ct Red or Green chile tortillas
- 20 oz of Grilled Chicken
- 1 Jar of Jalapeño Salsa
- Sour Cream to taste
- Lime

Instructions:

- Fine chop the tomatoes and Jalapeños, along with the sliced onion. Add ½ Tbsp of Avocado oil to a medium-high heat pan and mix them until the onion becomes softer.
- Add your seasonings and the chicken to the pan, and mix everything together to incorporate flavors. Reserve
- In the same pan warm up your tortillas and assemble your tacos: grilled chicken, lettuce sour cream, Jalapeño Salsa, and squeeze lime at the very top.