



# CHICKEN AL PASTOR LETTUCE BOATS

Del Real Foods® Chicken Al Pastor is made with chicken thigh meat marinated in traditional adobo sauce. This convenient dish is often served in tacos topped with dice pineapple.



**15**  
Minutes  
Prep Time



**15**  
Minutes  
Cook Time



**2-3**  
Servings

## INGREDIENTS

1 15 oz. Package Del Real Foods® Chicken Al Pastor

10 Romaine Lettuce Leaves

### Pico de Gallo:

- Diced Tomatoes
- Onion, diced
- Cilantro, chopped
- Lemon Juice, to taste
- Salt, to taste
- Pepper (or add Serrano Peppers for Spice)

### Other Toppings:

- Avocado
- Shredded Cheese

## PREPARATION

1. Heat Del Real Foods® Chicken Al Pastor according to instructions on packaging.
2. Wash Romaine Lettuce leaves, pat off water, and set to the side to dry.
3. Assemble Lettuce boat with Chicken Al Pastor topped with Pico de Gallo, Avocado, and Shredded Cheese. Enjoy!

### Pico de Gallo

1. Chop Tomatoes, Onion, Cilantro, and Serrano Peppers (optional).
2. Add all ingredients in a bowl and mix well. Add Lemon juice, Salt, and Pepper to taste. Enjoy!