



JAMAICAN JERK CHICKEN TACOS

FAST. EASY. FRESH.

1. Start by chopping your **chicken** into small, bite-sized pieces. Tear the leaves off the **cilantro** and set the leaves aside.

2. Heat the **oil** in a large pan over medium-high heat. Once hot, add your **chicken** and 6 tsp. of the **Jamaican jerk seasoning** and toss well to coat evenly. Cook until the chicken is cooked through, about 5-7 minutes. Season with **salt** and **pepper** to taste.

3. Meanwhile, whisk together the **mayonnaise**, remaining 4 tsp. of **jerk seasoning**, and juice from 1 **lime** in a small bowl.

4. Once your chicken is finished cooking, set aside. Heat another clean, dry pan over high heat, or wipe out the one you used to cook the chicken in. Place each **tortilla** in the pan to toast until dark brown and crispy, turning once or twice. Repeat with the remaining tortillas.

5. To prepare the tacos, spoon the **chicken** evenly into each tortilla and then top with **coleslaw mix** and **cilantro** leaves. Drizzle over the **mayonnaise sauce** you made in Step 3. Serve with **lime** wedges to garnish. Enjoy!



Ingredients (4 Person Serving – 971 Calories Per Serving)

Jamaican Jerk Seasoning	10 tsp.	Tortillas	12
Chicken Breast	700 g	Limes	2
Olive Oil	2 Tbsp.	Mayonnaise	2/3 Cup
Coleslaw Mix	180 g	Salt and Pepper	To taste
Cilantro	Small bunch		

30 Minute
Cook
Time!