



## **Street Food Chicken Tacos with Chipotle Avocado Sauce**

*Crusty Chicken Tenders with Taco trimmings in a hand-held wrapper*

### **Chipotle Avocado Sauce:**

2 garlic cloves, peeled, chopped

1/2 cup plain Greek yogurt

1 fresh avocado, peeled, seeded

1 Tablespoon olive oil

1-1/2 teaspoons fresh lime juice

1/4 teaspoon sea salt or to taste

1/8 teaspoon ground black pepper or to taste

1/4 teaspoon ground roasted chipotle seasoning

In a food processor, combine all the above ingredients; blend until smooth. Place in small bowl; cover; chill in refrigerator until serving.

Yield: about 1-1/4 cups

## **Crusty Chicken Tenders (Air Fry)**

1 egg  
1 Tablespoon water  
3/4 cup plain panko breadcrumbs  
1 Tablespoon cornstarch  
1 Tablespoon Taco or Mexican seasoning mix  
1 pound chicken tenders, trimmed  
Olive oil spray as needed or olive oil as desired

### **Street Tortillas Additions as desired:**

8 taco corn or flour tortillas, warmed  
Shredded lettuce or baby lettuce mix  
2 to 3 tomatoes, cut into wedges  
Avocado, sliced in wedges  
Shredded pepper cheese  
Chilled Chipotle Avocado Sauce & Tomato Salsa Sauce

### **Directions:**

**Prepare Breading:** In a shallow bowl, whisk egg with 1 Tablespoon water. Place panko breadcrumbs in food processor; process to make finer crumbs; stir in cornstarch and taco seasoning. Place in a second bowl.

**Coat Chicken Tenders:** Dip both sides of chicken pieces in egg mixture; shake off excess liquid. Dredge chicken on both sides in bread crumb mixture, completely coating chicken.

**Cook Chicken Tenders:** Generously spray both sides of chicken tenders with olive oil spray; cook in air fryer at 390 degrees F for 4 to 5 minutes; then flip chicken over; cook for an additional 4 to 5 minutes or until chicken is cooked through, about 165 degrees F. Set aside to stay warm. Yield: about 8 chicken tenders

**Prepare Street Tacos as Desired** Warm taco shells; fill with lettuce, top with some chilled chipotle avocado sauce, add crunchy chicken tenders, tomato wedges; avocado wedges, sprinkle of shredded pepper cheese, chipotle avocado sauce, and tomato salsa sauce. Yield: about 8 chicken taco servings

**About the Recipe:** Prepare the spicy avocado sauce ahead of time so it can chill in the refrigerator. Using an air fryer to cook the chicken tenders is

an easy way to prepare crispy chicken while keeping it juicy. Use your favorite ingredients for your taco wraps but serve lots of delicious avocado sauce and tomato salsa.