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GRILLED CHICKEN STREET TACOS WITH CREAMY CHIPOTLE MAYO RECIPE

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This is a great recipe to use up leftover veggies! The sauce, using Real Mayonnaise and chipotle chilis brings this recipe over the top!

INGREDIENTS

1/2 cup PLUS 2 Tbsp. Hellmann's® or Best Foods® Real Mayonnaise

2 Tbsp. chopped chipotle chilies in adobo sauce

1 tsp. lime juice

1/2 tsp. chili powder

1 Tbsp. vegetable oil

1 large red bell pepper, sliced

1 large red onion, sliced

3 Tbsp. chopped fresh cilantro leaves

1 lb. boneless, skinless chicken breasts

10 corn tortillas, warmed

NUTRITIONAL INFORMATION

METHOD

- 1 MIX 1/2 cup Hellmann's® or Best Foods® Real Mayonnaise and next 3 ingredients in bowl; set aside.
- HEAT oil in large nonstick skillet over medium heat and cook peppers and onions, stirring occasionally, until golden and tender, about 12 minutes. Remove from heat; stir in cilantro and set aside.
- 3 BRUSH remaining 2 Tbsp. Mayonnaise on chicken.
- 4 GRILL chicken turning once, about 10 minutes, until chicken in thoroughly cooked. Remove from grill and slice.
- 5 SERVE sliced chicken and vegetables in warm tortillas; top with chipotlemayonnaise mixture.

Tip: Have leftover veggies lurking in the frig? Toss them in with the cooked peppers and onions to reheat.

REVIEWS

1-2 of 2 Reviews

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" really tasty and easy! "

@@Chev





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