

North of the Border Chicken Taco Meat

20 Oz. boneless, skinless chicken breast

Fajita Marinade (see recipe)

1¼ cups **Chavie's North of the Border** (Mild, Medium, or Hot)

½ tsp. Tabasco brand Chipotle sauce

¼ tsp. black pepper

1 tsp. chili powder

½ tsp. ground cumin

¼ tsp. granulated garlic

¼ tsp. cayenne pepper

Salt to taste

Procedure

Make fajita marinade and marinate chicken breast 2 hours, then grill until done and chill. Cut chicken breast small dice and combine with remaining ingredients, mix and heat. This recipe can be used for tacos, burritos, chimichangas, quesadillas, etc.



Yield: 2¾ cups