



Sweet chicken tacos

Ingredients

- 12 tortillas made with MASECA® Azul corn masa flour
- 4 tablespoons of olive oil
- 1 onion, finely chopped
- 2 garlic cloves, minced
- 1.3 pounds of ground chicken
- 4 Roma tomatoes, grilled and pureed
- 1 red bell pepper, grilled and pureed
- 2 tablespoons of pinones
- 2 tablespoons of raisins
- 2 tablespoons of almonds, chopped
- 2 tablespoons of olives, chopped
- 1 tablespoon of sugar
- 2 tablespoons of jalapeño peppers, chopped
- Salt and pepper to taste

Preparation

1. In a hot pan, add olive oil and sauté onion until soft.
2. Add garlic, then add chicken and sauté until lightly browned.
3. Add tomato puree and red bell pepper puree, pinones, chilies, raisins, almond, olives, and sugar.
4. Cook until thicken and season with salt and pepper to taste.
5. Heat tortillas made with MASECA® Blue and prepare tacos. Serve with guacamole.

Tip: You can substitute chicken meat with ground turkey, beef, or pork.