

Hawaiian BBQ Chicken Tacos

Serves 4–6

Grab this stuff:

- 1 ¼ lbs. chicken breasts, cubed
- 1 Tbsp. avocado oil (or any vegetable oil)
- ¾ cup barbeque sauce
- 6-12 whole wheat taco-sized tortillas
- 1 mango, diced
- 1 avocado, diced
- 2 Tbsp. cilantro, chopped



Let's get cooking:

1. In a large frying pan, sauté the diced chicken with the oil until cooked through.
2. Add the barbeque sauce and toss to coat. Remove from heat.
3. In a large bowl, combine mango, avocado, and cilantro.
4. Serve ingredients in separate bowls with the tortillas for family-style assembly.

