

# Chicken al pastor Tacos

It's time to fire up the skillet and enjoy some simple, fast and easy tacos.

Happy Cooking, Chef Jason

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** 6 People

**Prep time:** 10 Minute Prep

**Total time:** 4-6Minutes Cook Time

## *Ingredients*

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 Tbsp	Oil, Olive	
1 lb	Chicken, Breast, Boneless, Skinless	Sliced thin
1ea	Pepper, Red Bell	Sliced Thin
1ea	Onion, Yellow	Sliced Thin
1cup	Pineapple, crushed	canned, drained
2 Tbsp	Vinegar, Apple Cider	
Taste	BBQ Rub	
Taste	All Purpose Cajun Rub	
12 ea	Corn Tortillas, 4"	

Garnish With **Fresh Cilantro, Shredded Cheese, Salsa and Sour Cream**

## ***Cooking Directions:***

- *Preheat Skillet on HIGH Heat*
- Add Oil and let heat for 30 seconds
- Carefully add the chicken using tongs
- Saute the chicken for 2 minutes and move to the side
- Add the onions and peppers and add olive oil if needed
- Saute for 1 minute
- Season to taste with the Oink and Rub a Dub (or your favorite seasoning)
- Mix the peppers and onions into the chicken and saute
- Add the cider vinegar and pineapple
- Saute for 30 second or until hot
- Add the tortillas around the taco meat to warm up
- Build your tacos and garnish as desired
- Garnish with
  - Fresh Cilantro
  - Shredded Cheese
  - Salsa
  - Sour Cream