



delicious

spring 2017

coconut chicken molé tacos

by F.A. Nino's

Spring has sprung and its time to impress all your friends with this to-die-for recipe! F.A. Nino's owner, Chuck Ross has been gracious enough to share his highly sought after coconut chicken molé taco recipe, so grab your apron and get cooking!

Cheers!

Cheryl Lawton
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the ingredients

- 4lb chicken (boneless , skinless thighs)
- 1 bottle of your favorite hot sauce (5 fl oz)
- 1 19oz can of coconut cream
- 1 tbs chile powder
- 1 tsp cumin powder
- 1 tbs Kosher salt
- 24 corn tortillas (street taco size)
- 1/2 lb queso fresco crumble
- 3 tbs chopped chive

the method

1. Combine chicken, hot sauce, coconut cream, spices & salt into crock pot and set for four hours.
2. Shred chicken.
3. Heat tortillas & assemble taco's.
4. Garnish with queso fresco & chive.
5. Enjoy!

