

# Mexican Pulled Chicken Taco with Chris' Corn Relish Slaw

**Avo party with an added dollop of Chris' Guacamole.**

Serves 4

Preparation time 30 mins

Serve fresh, no cooking required

## **Ingredients for the slaw**

$\frac{1}{2}$  tub Chris' Homestyle Corn Relish Dip 200g

160g finely shredded green cabbage (approx.  $\frac{1}{4}$  small cabbage)

50g finely shredded carrot.

5 sprigs of coriander leaves, chopped, plus extra for garnish

$\frac{1}{4}$  small red capsicum, finely sliced

Good pinch of salt & pepper

Ingredients for the Pulled Chicken:

Hot Whole Roast Chicken, remove the skin

1 tsp paprika

$\frac{1}{2}$  tsp ground cumin

$\frac{1}{2}$  tsp dried oregano

$\frac{1}{4}$  tsp ground black pepper

$\frac{1}{4}$  tsp chilli powder

$\frac{1}{4}$  tsp ground coriander

$\frac{1}{8}$  tsp ground cinnamon

### **Additional ingredients**

1 packet of soft shell taco

1 tub Chris' Homestyle Guacamole 200g

1 lime, cut into wedges

### **Method**

#### ***For the Slaw:***

In a large bowl combine the cabbage, carrot, Chris' Corn Relish, diced red capsicum and coriander leaves. Mix well and allow to stand for 10 minutes before serving.

#### ***For the Pulled Chicken:***

Mix all herbs and spices together in a small bowl. While the Chicken is still hot, start shredding the meat into a medium bowl, you may like to use some disposable gloves if too hot. Add the spices and mix to ensure all the chicken has been covered.

#### ***To assemble taco:***

Lay 2-3 slices of avocado across the taco. Place a handful of the pulled chicken on the Chris' Guacamole then a handful of the Corn Slaw to sit on top. Garnish with extra chopped coriander and a squeeze of lime.