

Curried Chicken Taco

Ingredients:

1 cup
2 tbsps.
2 tbsps.
1 each + 1 tbsps.
1 tsp. + 2 tbsps.
3 tbsps.
3 tbsps.
1 tbsps.
1 lb.
1/4 cup
4 each
1/4 cup
1/4 cup
4 tsp.
1 tbsps.

Full Fat Greek Yogurt
Cilantro Chopped
Heavy Cream
Garlic Cloves Minced Divided
Ambrosia@Lemon Juice Divided
Vegetable Oil
Thai Red Curry Paste
Ginger Grated
B/S Chicken Thighs Sliced 1/2 Thick
Ambrosia@ Coconut Milk High Fat
Mini Naan Bread
Cucumber Sliced Thin
Red Onion Sliced Thin
Ambrosia@ Tahini Paste
Mint Leaves Stems Removed

Instructions:

- Combine yogurt, cilantro, heavy cream, 1 clove garlic, and 1 tsp. lemon juice. Reserve and refrigerate.
- In a skillet over low heat, warm oil and add curry paste, 1 Tbsp. garlic, and ginger. Cook 2-3 minutes.
- Increase heat to medium, add chicken and season with salt. Cook for 3-5 minutes or until fully cooked.
- Add coconut milk and continue to cook until thickened, about 15 minutes. Remove from heat, add 2 tablespoons lemon juice, and stir to combine.
- To build, top each naan bread with 1/2 of the chicken filling (don't overfill), then top with sliced cucumber, one teaspoon tahini, cilantro crema, a few slices of red onion, and fresh mint leaves.



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