

Orange pulled chicken tacos

Total time **30 mins** 10 mins preparation time 20 mins cooking time

INGREDIENTS

3 portion(s)

2	chicken breast filets
3 tbsp	tomato paste
100 ml	orange juice
3 tbsp	<u>Kikkoman Teriyaki BBQ-Sauce with Honey</u>
2	cloves of garlic, chopped
1 tsp	chipotle seasoning
	Soft shells tacos
4	leaves lettuce
50 g	cherry tomatoes
	Cilantro
1	lime

PREPARATION

Step 1

2 chicken breast filets

Preheat the oven to 180 degrees Celsius.

Thoroughly rinse the chicken breasts and pat dry with paper towels.

Step 2

3 tbsp tomato paste - **100 ml** orange juice - **3 tbsp** Kikkoman Teriyaki BBQ-Sauce with Honey - **2**

cloves of garlic, chopped - **1 tsp** chipotle seasoning

For the sauce, mix tomato paste, orange juice, Kikkoman Teriyaki BBQ sauce, garlic and chipotle seasoning.

Step 3

Place the chicken breasts in the sauce, making sure they are well coated. Place the pan in the preheated oven and bake the chicken for about 30 minutes.

Step 4

After the baking, remove the chicken from the oven. Using two forks, pull the chicken meat apart to create the typical "Pulled" texture. Mix the Pulled Chicken with the sauce from the pan so that it is well coated.

Step 5

Soft shells tacos - **4** leaves lettuce - **50 g** cherry tomatoes - Cilantro - **1** lime

Arrange the Pulled Chicken on soft shells tacos. Garnish your tacos with lettuce, tomato, cilantro and lime slices.