

Chipotle-Honey Chicken Tacos

Recipe inspired by Bon Appetit recipe for Honey-Chipotle Shrimp Tacos (May 2020 issue)

Serves 4

2-3 Tablespoons minced canned chipotle chile in adobo* (if you like it less spicy, remove seeds from canned chipotles)

3 Tablespoons honey

680 grams boneless skinless chicken thighs

1 teaspoon kosher salt

¼ cup red wine vinegar

¼ cup water

2 teaspoons kosher salt

1 teaspoon sugar

1 red onion, halved through root end and thinly sliced

¼ small head green cabbage, thinly sliced

¼ small head purple cabbage, thinly sliced

¼ cup pickled jalapenos (optional)

½ cup washed cilantro leaves

2 avocados, peeled and cut into wedges

¼ cup sour cream (or Tofu sour cream if you want to keep this meal dairy-free)

¼ cup mayonnaise

1 clove garlic, finely grated on microplane grater

1/8 teaspoon kosher salt

Juice from 1 lime

12 small soft corn or flour tortillas

1 lime, cut into 8 wedges

1. Mix together minced chipotle and honey in a large bowl. Add chicken thighs, and using your clean hands, massage marinade into chicken. Let marinate, refrigerated, for 30 minutes, up to 4 hours.
2. Preheat oven to 375°F. Arrange chicken in a single layer, on a parchment lined baking sheet. Sprinkle chicken with salt. Roast in oven for 30-35 minutes.
3. **Prepare pickled onions:** Mix together vinegar, water salt and sugar in a medium sized mixing bowl. Add sliced onions and let marinate for 30 minutes. Drain. Place pickled onions into a small serving bowl. Leftover pickled onions will keep in fridge for a few weeks.

4. **Make crema sauce:** Mix together sour cream, mayo, garlic and salt. Add half the lime juice and taste. Add more lime juice if desired. Transfer crema to a small serving bowl.
5. Heat a 12-inch non-stick skillet over medium high heat. Working in batches, warm tortillas in pan, until pliable and starting to get brown around the edges, about 45 minutes per side. Transfer tortillas to kitchen towels, as you go, and wrap to keep warm.
6. Slice chicken into thin strips. Place in a serving bowl.
7. I like to let everyone assemble their own tacos. Place all the ingredients in small bowls and set it them on the table. I like to assemble one to show everyone how it is done. Pile small amounts of chicken, pickled onions, cabbage, a few wedges of avocado onto taco. Top with cilantro and pickled jalapenos. Drizzle crema sauce on top. Squeeze lime juice over taco. Fold in half and eat!

*Chipotle chiles are dried, smoked jalapeno peppers. They are often canned in Adobo sauce, a tangy, vinegar-based tomato sauce. They can typically be found in the Latin section of the supermarket. They are also available online. If you can't find them, mix up 1 tablespoon tomato paste, 1 tablespoon cider vinegar, 1teaspoon chipotle powder (or smoked paprika/cayenne powder mix), 1/2 teaspoon cumin, a pinch of oregano, a pinch of garlic powder, and a pinch of salt.