



BACK TO SCHOOL
QUICK CHICKEN TACOS

Trefethen

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INGREDIENTS

- 3 lb boneless, skinless chicken breast
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 2 Tbsp Trefethen extra virgin olive oil
- 1 small onion, julienned
- 2 Tbsp paprika
- 2 tsp smoked paprika
- 2 canned chipotle peppers in adobo
- 2 cup chicken broth
- 4 crunchy taco shells
- 4 soft tortillas
- Optional toppings: chipotle yogurt, fresh lime, arugula, shredded cabbage, sliced avocado

PROCEDURE

1. Preheat the oven to 350 degrees F.
2. Heat a sauté pan over high heat. Sprinkle the chicken with kosher salt and pepper. Add the oil to the pan and sear the chicken on both sides until golden brown, about 2 minutes per side. Do not overcrowd the pan; sear the chicken in batches if needed. Remove the chicken from the pan and hold it in an oven-safe casserole dish for further cooking.
3. Add the onions and peppers to the sauté pan and cook until tender. Add the paprika, smoked paprika, chipotle peppers, and sauté with the peppers and onions for 1 minute. Add the chicken broth, stir, and bring to a simmer. Pour the braising liquid over the chicken and cover the casserole dish with foil. Cook in the oven until the chicken is tender and falls apart, about 45 minutes.
4. While the chicken is still hot, shred it and return it to the braising liquid. If you are using it right away, keep the chicken hot in the braising liquid for plating. (If you are refrigerating the chicken to use later, cool it down and store it in the braising liquid. Reheat it as needed for plating.)
5. Spoon braised chicken into each taco shell or onto tortillas. Garnish with desired toppings and enjoy!

TREFETHEN WINE PAIRING

Dragon's Tooth: Rich, yet fresh and bright, this wine is incredibly enchanting. This wine opens with expressive aromas of cherry and blackberry accented with notes of fig, tobacco leaf, and sarsaparilla. Full-bodied and balanced, the integrated flavors of ripe dark fruit lead to a lush and abundant finish. This brightness of the wine balances the spice of the adobo.