



Street Tacos

with “Fajita” Chicken Thighs

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Delicious fajita thigh meat grilled to perfection, served on warm tortillas with melted cheese, onions, cilantro, and fresh salsa.

Easy to make and packed with flavor!

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with “Fajita”
Chicken Thighs.



Steps to get started.

Step 1:

Ingredients:

- 1 package of fajita chicken thigh
- 1 package of flour or corn tortillas for.
- 8 ounces (or more) of shredded Mexican style cheese.
- ½ cup of cooking oil or butter
- 1 cup of diced red or white onion.
- 1 bunch of diced cilantro. Chopped.
- 1 cup of your favorite red or green salsa.

Step 2:

1. On a preheated grill, grill chicken thighs and heat thoroughly, 165°C.
2. Set it aside.

Step 3:

Preparation:

1. Allow thighs to cool enough to handle.
2. Dice the grilled fajita thigh meat. Place in/on a container
3. Place a flat griddle on medium-low heat. Preheat skillet thoroughly.
4. Spread 1 – 2 tablespoons of butter onto skillet.
5. Place tortillas onto buttered griddle and sear for 2 minutes. Use a spatula to flip tortillas.
6. Place the diced cooked chicken thighs on top of flipped tortillas.
7. Add cheese atop of diced thighs, allowing the tortilla to cook for 1 minute more.
8. With a spatula flip only half the tortilla, making it a taco. Let cook for 30 seconds, flip the taco cook another 30 seconds and then remove from griddle.

Dress the street tacos.

Dress the tacos with diced onion chopped cilantro and fresh salsa.



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Cooking options.

Baking: Option 1

1. Preheat to 325°
2. Place whole thighs into a 9” -12” round earthenware dish which has been lightly coated with oil.
3. Cover with lid, and bake for 20 – 35 min, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

Baking: Option 2

1. Preheat to 325°
2. On medium high heat, heat an 8-to-12-inch skillet. Once skillet is hot, add 1/4 cup of oil. Carefully, using tongs place thighs in hot skillet.
3. Allow the skillet to lay flat on the burner and sear thighs for one to 2 minutes, then flip and sear another 1-2 minutes or until golden brown.
4. Place Seared thighs into a 9” -12” round earthenware dish. Cover with lid and bake for 15-20 minutes, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

Grilling Option:

1. Heat grill on high setting. Before placing thighs turn grill turn grill heat settings to medium.
2. Remove thighs and place on preheated grill. Cook for 4 minutes and then flip thighs and cook another four minutes.
3. Check the internal temperature to ensure they are 169°. Hint: If thighs need to grill longer to reach 169°, set them on the coolest part of the grill. Allow thighs to rest for 10 minutes.
4. Check temperature until 169° has been reached.

Sauté Option:

1. Carefully, using tongs place the thighs in hot skillet on medium high heat, heat 8-to-12-inch sauté skillet.
2. Once skillet hot add 1/2 cup of oil. Tilt the skillet to allow the oil to pool towards the front corner of lip, away from the skillet handle.
3. Carefully, using tongs place the thighs in hot skillet.
4. Allow the skillet to lay flat on the burner and sear/cook thighs for 4 minutes.
5. With tongs gently turn the thigh and cook another minute. Ensure an internal temperature of 169° is reached.



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