



Recipe name:

Jerk chicken tacos with yellow piquanté bbq jerk sauce

Recipe description:

Sweet and zingy chicken tacos taking you straight to the Caribbean with PEPPADEW® Yellow Piquanté Peppers, jerk seasoning, plantain and more. One that'll spice up any day!

A Caribbean-inspired summer taco. Create this exciting dish by making a sweet homemade PEPPADEW® Yellow Piquanté Pepper quick blitzed BBQ sauce. The chicken breast is marinated and then cooked in this BBQ sauce and the exotic tacos are brought together with flavours from the Caribbean – jerk corn, fried plantain, fresh mango salsa and more PEPPADEW® Yellow Piquanté Peppers.

Prep Time

20 mins

Cook Time

30 mins

Serves:

4-6

Made with:

PEPPADEW® Yellow Piquanté Peppers

Course:

Lunch / Dinner

Occasion:

BBQ / Dinner Party

Ingredients:

- Yellow Piquanté Pepper BBQ jerk sauce
- 1 Scotch Bonnet pepper (deseeded)
- 1 thumb-sized ginger
- 2 garlic cloves
- 1 lime, juiced
- ½ jar PEPPADEW® Yellow Piquanté Peppers
- 1 tbsp soy sauce
- Jerk spices (1 tsp nutmeg / 1 tsp cinnamon/ 1 tbsp ground allspice / 1 tsp paprika)
- 180g tomato paste
- 3 tbsp honey or maple syrup
- 3 thyme springs
- 50ml water

Grilled jerk corn:

- 160g tinned corn
- Jerk spices (1 tsp nutmeg / 1 tsp cinnamon / 1 tbsp ground allspice / 1 tsp paprika)

Jerk chicken:

- 3 chicken breasts
- Jerk spices (1 tsp nutmeg / 1 tsp cinnamon / 1 tbsp ground allspice / 1 tsp paprika)

To assemble:

- 6 corn soft tacos/wraps or fajitas
- PEPPADEW®Yellow Piquanté Peppers
- 3 plantains
- 1 mango, diced
- ½ red onion, diced
- Coriander, roughly chopped

Method:

1. Place all the ingredients in a blender and blend to a smooth sauce.
2. Prepare the jerk chicken by pounding the chicken breast to make it slightly thinner.
3. Marinate the chicken breasts in half the BBQ jerk sauce (set the other half aside for later). Sprinkle the jerk spice mix over the tacos. Mix well and set aside.
4. Slice the plantain and cook in a pan of oil until crisp on both sides. Drain the plantain on a paper towel.
5. In a small bowl, combine the jerk spices with the corn.
6. Dry heat a griddle pan and fry the jerk spiced corn for a few minutes, set aside for later.
7. In the same hot pan, add the marinated chicken breast. Turn after 10 minutes, brush the breast with the homemade BBQ jerk sauce and cook for another 10 minutes. Set chicken aside to rest.
8. Prepare the fresh ingredients by dicing the mango and red onion into cubes.

9. Thinly slice the cooked chicken breasts.
10. When ready to serve, heat the 6 corn tacos/wraps or fajitas in a pan to warm through.
11. After the paella has been simmering for 10 minutes, place the chicken thighs on top of the pan.
12. Simmer for another 5–10 minutes, again without stirring, until the stock has reduced and the rice is cooked through.
13. Add a few more PEPPADEW® Peppadrops and a few sprigs of rosemary to the top of the pan before serving.

To assemble:

Add BBQ jerk sauce to the warm corn tacos, followed by a few slices of jerk chicken, grilled jerk corn, a few plantain slices, diced mango and onion and complete with whole PEPPADEW® Yellow Piquanté Peppers. Sprinkle with sliced coriander and extra BBQ jerk sauce.