

Thai Chicken Taco Bites



Ingredients

- 24 TOSTITOS® SCOOPS!®
- 1 cup thinly sliced red cabbage
- 1/2 cup cooked corn kernels
- 2 tbsp finely chopped cilantro
- 1 tbsp hoisin sauce
- 1 tbsp natural peanut butter
- 2 tsp water
- 1 tsp sriracha
- 1 tsp seasoned rice vinegar
- 2 boneless, skinless chicken thighs
- 1/8 tsp Salt
- Lime wedges, optional



PREP
TIME
20 min



COOK
TIME
10 min



TOTAL
TIME
-



SERVING
-

Made with

How to make it

1. Preheat grill pan over medium-high.
2. Combine cabbage with corn and cilantro in a small bowl.
3. Stir hoisin with peanut butter, water, sriracha and rice vinegar in a medium bowl until smooth.
4. Sprinkle chicken thighs with salt.
5. Season with fresh pepper.
6. Oil grill.
7. Barbecue chicken until no pink remains, 4 to 5 min per side.
8. Transfer to a cutting board and let stand 5 min.
9. Shred chicken using two forks, then add to peanut butter mixture.
10. Toss to coat.
11. Arrange Tostitos® Scoops!® tortilla chips on a platter.

12. Fill each with shredded chicken, then top with cabbage mixture.
13. Squeeze lime wedges over scoops just before serving.