



CHIPOTLE CHICKEN TACOS WITH PINEAPPLE SALSA

1 lb skinless boneless
chicken thighs
1 tbsp vegetable oil
1 medium onion, chopped
2 tsp sweet smoked
paprika
2 tsp ground cumin
2 tbsp cider vinegar
1 tbsp chipotle paste
6.5 oz passata
½ small pineapple, cored,
peeled and chopped
½ small pack coriander,
chopped
corn or flour tortillas
hot sauce, to serve

1. In a food processor, roughly blitz the chicken thighs into chunky mince. Alternatively, chop into bite-sized pieces.
2. Heat the oil in a large saucepan. Add half the onion and the chicken mince. Season well and cook for about 5 mins on a high heat to brown, breaking up the meat with a spoon. Add the spices, vinegar, chipotle paste, and passata. Cook for another 5 mins, then remove from the heat.
3. In a small bowl, mix remaining onion, pineapple and coriander. Serve the chicken and the pineapple salsa with warm tortillas and hot sauce.