

UNCAP REAL FLAVOR

Chili Garlic

Original

Green Pepper

# CHOLULA<sup>®</sup> HOT SAUCE Fried Chicken Tacos

## WHAT'S NEEDED

### Ingredients:

#### For Fried Chicken Taco:

- 2- 6" flour tortillas
- 2- 2 oz. buttermilk batter fried chicken tenders
- 3 oz. Maple Cholula Coleslaw (recipe below)

#### For Maple Cholula Coleslaw:

- 4 oz. cabbage (red and green), shredded
- ½ oz. carrots, shredded
- ½ oz. green onion, julienne
- 2 oz. mayonnaise
- 1 oz. cider vinegar
- 2 tsp. maple syrup
- 2 tsp. **Cholula Chili Garlic** Hot Sauce, or one of these flavors, **Cholula Original** or **Green Pepper** Hot Sauce

## HOW TO MAKE

### Preparation

#### Fried Chicken Taco:

1. Warm tortillas on flat top grill, place 1 fried chicken tender on each tortilla and top with 1 ½ oz. Maple Cholula Coleslaw, serve.

#### Maple Cholula Coleslaw:

1. Stir together mayonnaise, cider vinegar, maple syrup, and **Cholula Chili Garlic** Hot Sauce (mayonnaise mixture), set aside.
2. Toss shredded cabbage, carrots, and green onion; add mayonnaise mixture and toss until well incorporated.
3. Refrigerate until ready to serve.

