

♥ recipes worth sharing

CRISPY CHICKEN AND POBLANO TACOS

Marinated chicken, charred veggies, melty cheese, and crispy corn tortillas. Bold flavor in every bite! ♥



PREP TIME
15 min



COOK TIME
25 min



TEMPERATURE
Medium-High Heat



YIELD
6 servings

⇒ INGREDIENTS ⇐

- 3 lbs chicken thighs diced
- 1 onion diced
- 2 poblano peppers diced
- 1 lime
- 1/4 cup fresh chopped cilantro
- 2 cups shredded Monterey Jack cheese
- Fajita seasoning
- Olive oil
- Corn tortillas



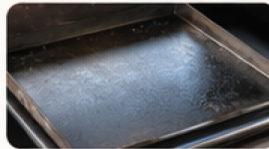
RHINO TIP

For extra crispiness, let the tacos cook undisturbed for a minute or two on each side before flipping. The cheese will get golden and delicious!

⇒ STEP-BY-STEP INSTRUCTIONS ⇐



- 1 Marinate the chicken.**
Combine chicken, olive oil, cilantro, lime juice, and fajita seasoning in a bowl. Let marinate for at least 30 minutes.



- 2 Preheat and prep the veggies.**
Preheat one side of flat top to medium-high heat. Dice the onion and poblano peppers.



- 3 Cook the chicken.**
Cook chicken on the hot side for 5–6 minutes to get a nice crust. Flip and cook 5–6 more minutes. Move to low heat side.



- 4 Cook the veggies.**
Add veggies to the side used for the chicken. Stir and cook until softened with charred bits. Move to low heat side.



- 5 Assemble the tacos.**
Drizzle a little oil on the hot side, place tortilla down. Add cheese, chicken, and veggies. Top with more cheese and fold.



- 6 Crisp and enjoy!**
Cook until each side is crispy and the cheese is melted. Remove from griddle and enjoy!

⇒ TIPS & VARIATIONS ⇐

- ♥ Use fresh lime juice for the brightest flavor.
- ♥ Add a pinch of smoked paprika for extra depth.
- ♥ Try pepper jack cheese for a little extra kick!
- ♥ Serve with guacamole, sour cream, or your favorite salsa.

⇒ Family favorites, one recipe at a time. ⇐