

# **Strawberry Salsa & Blackened Chicken Tacos**

Makes 4 servings

#### **Strawberry Salsa ingredients:**

cup California Giant strawberries, hull and diced
 jalapeños, seeded and diced
 cup red onion, diced
 tsp salt
 tsp lime juice
 avocado, diced

#### Instructions:

In a medium bowl, combine strawberries, jalapeños, red onion, salt and lime juice. Combine well. Gently mix in avocado.

### **Blackened Chicken ingredients:**

2 tsp chili powder
2 tsp paprika
2 tsp garlic salt
½ tsp cayenne pepper
2 Tbsp canola oil
2 chicken breasts
1 pk corn tortillas
Strawberry Salsa
3 radishes, thinly sliced
½ cup cilantro, chopped

#### Instructions:

Preheat oven to 425 F. In a small bowl, combine chili powder, paprika, garlic salt and cayenne pepper. Rub chicken on both sides with seasoning mixture. Heat a large ovensafe skillet over high. Add oil. Sear chicken for 2 minutes on each side. Place the skillet in the oven. Bake for 10 minutes, or until internal temperature reaches 165 F. Set aside for 5 minutes. Cut into slices.

In a cast iron skillet, toast tortillas until lightly charred on each side. Fill tortillas with chicken and Strawberry Salsa. Garnish with radishes and cilantro.

For more recipe ideas, go to Costco.com and search: Quick & Easy



Quick & Easy THE COSTCO WAY

## Strawberry Jalapeño Margarita

Makes 1 serving

#### **Strawberry Salsa ingredients:**

cup California Giant strawberries, hulled
 lime, juiced
 oz tequila
 oz orange liqueur
 Honey to taste (optional)
 lime, wedged
 sea salt
 lce
 California Giant strawberry, sliced
 jalapeño, sliced into ½-inch thick rounds

#### **Instructions:**

Add strawberries, lime juice, tequila, orange liqueur in a blender. Blend until combined, leaving strawberries chunky. Use a lime wedge to moisten the rim of a glass. Spread sea salt on a plate. Dip glass in salt to coat the rim. Add ice. Pour mixture into glass. Garnish with strawberry, jalapeño and lime wedge.

Tip: Add jalapeño to the blended mixture for extra spice.

For more recipe ideas, go to Costco.com and search: Quick & Easy

