

FROM THE RENZI KITCHEN

Beyond Crispy Chicken Tacos

Ingredients

Tacos

#11494 • 6 Beyond Meat Chicken Tenders

#60308 • 6 Flour Tortillas, *warmed*

#88161 • 6 tbsp Pickled Onions, *prepared*

#88031 • Avocado, *1/8" slices*

Plant-Based Cilantro Lime Aioli

#56253 • ½ cup Plant-Based Mayo

#88413 • 4 tbsp Cilantro, *chopped*

#88055 • 2 tbsp Lime Juice



Instructions

- Deep fry Beyond chicken tenders at 360°F for 5 minutes.
- While Beyond chicken tenders are frying, mix together the mayo, cilantro and lime juice for aioli. Set to the side.
- Once Beyond chicken tenders are ready, place three warm tortillas onto two flat plates. Stuff each tortilla with one tender. Top each taco with pickled onion, sliced avocado and drizzle each taco with the aioli.

**Adapted recipe from [Beyond Meat](#)*