

Chicken Tacos Transcript

0:00:00.099,0:00:04.139

Hey, I'm chef Dave and welcome to summer grilling with giant eagle and market district

0:00:04.140,0:00:07.290

Do you want to be an absolute rock star on the grill? Well here today

0:00:07.290,0:00:11.309

We're going to be making chipotle chicken grilled tacos with a grilled pineapple slaw

0:00:24.609,0:00:32.519

So I'm assembling my slaw and in my bowl, I have shaved green cabbage shaved red onion diced avocado sea salt black pepper

0:00:33.070,0:00:35.070

olive oil and the juice of one lime

0:00:35.500,0:00:39.540

Once my pineapple is done charred on the grill. I'm going to dice it and add it to the slaw

0:00:47.649,0:00:49.649

Finish with a little bit of cilantro

0:00:50.920,0:00:52.920

Mix as

0:00:53.620,0:00:57.329

You can see I've taken each chicken breast and butterflied it lengthwise

0:00:57.550,0:01:03.090

This allows it to cook more evenly and quickly on the grill today. I'm going to be using McCormick grill mates

0:01:03.640,0:01:05.640

Chipotle and roasted garlic seasoning

0:01:06.760,0:01:09.119

You can add about two tablespoons to my chicken

0:01:10.990,0:01:16.680

Also about two tablespoons of Market District olive oil we got tossed together to marry him

0:01:19.119,0:01:21.119

And then add directly to my grill

0:01:23.890,0:01:28.949

Well, the chicken is grilling I'm gonna create a cool and unique side dish with some roasted corn first

0:01:28.950,0:01:31.920

I'm gonna season with some Market District extra virgin olive oil

0:01:32.619,0:01:34.858

I'm gonna apply the corn directly to my grill

0:01:38.920,0:01:42.959

At this point my chicken is about halfway done cooking so I'm gonna go ahead and give it a quarter turn

0:01:46.299,0:01:49.889

Now my chicken breast is fully cooked and my corn is well underway

0:01:50.049,0:01:54.059

I'm gonna go ahead and remove it from the grill and slice it to get ready for tacos

0:01:59.860,0:02:05.699

Next I'm gonna take three Giant Eagle flour tortillas take my chipotle and roasted garlic chicken a

0:02:08.440,0:02:10.679

Little bit in the bottom of each tortilla shell

0:02:12.129,0:02:17.309

You're gonna take my grilled pineapple and avocado sloth chop off each of those tacos

0:02:22.210,0:02:24.480

You're gonna go hand out a little bit of extra cilantro

0:02:27.790,0:02:29.790

Few tomatoes

0:02:34.099,0:02:36.099

Some shaved radish to finish

0:02:39.920,0:02:43.899

So as you can see I've removed my corn from the grill, I've got it nice and charred here

0:02:44.540,0:02:47.170

To finish I'm gonna add a little bit cheap Oatley mayonnaise

0:02:51.410,0:02:53.559

Followed by crumbled Parmesan cheese a

0:02:55.310,0:02:57.310

Touch of cilantro and

0:02:59.180,0:03:01.810

Last for that extra crunch a little bit shaved radish

0:03:06.260,0:03:09.219

So I'm good I got my grilled cheap holy chicken tacos

0:03:09.220,0:03:14.889

I'm my Mexican style you load a corn with a little bit of chipotle mayonnaise and also some crumbled parmesan on top

0:03:15.200,0:03:19.899

I've had a great time grilling with you today, and I hope you've learned some cool grilling tips and tricks

0:03:20.120,0:03:22.299

Don't forget to visit Giant Eagle com

0:03:22.790,0:03:28.299

Backslash grilling all summer long to raise your barbecue and keep learning those cool grilling tips and tricks