

Grilled Chicken Tacos with Fruit Salsa

Yield: 4 min
Total Time: 360 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-fruit-salsa-recipe>

Ingredients:

- 1/4 cup lime juice freshly squeezed
- 4 garlic cloves minced
- 2 tablespoons extra virgin olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon ground cayenne pepper chipotle, or ancho chile
- 1 1/4 pounds chicken leg quarters large
- 2 fruits large stone, 4 oz, such as plums, peaches, nectarines, or pluots, pitted and chopped
- 1/2 cup diced red onion finely
- 1/4 cup red bell pepper diced, optional
- 1/4 cup fresh cilantro minced
- 1/4 cup lime juice freshly squeezed
- 1 teaspoon kosher salt
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- 1 teaspoon dried oregano ground
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon ancho chile powder
- 1/2 teaspoon chipotle chile powder
- 1/4 teaspoon ground cayenne pepper
- 1 tablespoon extra virgin olive oil
- 12 corn tortillas 6-inch or 15-cm
- 1/2 cup shredded cabbage
- 1 ounce queso fresco crumbled

Nutrition:

1. Calories: 650 calories

2. Carbohydrate: 47 grams
 3. Cholesterol: 140 milligrams
 4. Fat: 36 grams
 5. Fiber: 7 grams
 6. Protein: 36 grams
 7. SaturatedFat: 8 grams
 8. Sodium: 2250 milligrams
 9. Sugar: 4 grams
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