



Taste and Savor

1 Quick Recipe:

Chicken Peanut Butter Tacos

3 TB Olive Oil
 1 Large Red Onion, chopped
 1 Tsp Chili Powder
 1 Tsp Smoked Paprika
 ½ Tsp Cinnamon
 2 TB Unsweetened Cocoa Powder
 4 Grated Garlic Cloves
 1 *Chipotle Pepper with 2 TBs
 Adobe Sauce (from can)
 1 Cup Golden Raisins
 1 (15 OZ) Can Fire Roasted Tomatoes
 ¼ Cup Smooth Natural Peanut Butter
 2 Cups Chicken Broth
 1 Rotisserie Chicken, Shredded
 Corn Tortillas
 Chopped Peanuts for Garnish
 Your choice for filling your Taco:
 Salsa, Cheese, Chopped Cilantro,
 Avocado Slices, Shredded Napa
 Cabbage, Jalepenos etc.

Step One Add the olive oil to a sauté pan and cook the onion over medium heat with the chili powder, smoked paprika, cinnamon and cocoa powder, stirring occasionally until soft about 5 - 7 minutes. Add the garlic and cook and stir until fragrant. Add in the pepper and adobe sauce, raisins, tomatoes,

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



peanut butter and broth. Bring to a boil and turn to down to a simmer. Cook for about 15 minutes.

Step Two Remove the pan from the heat and allow to cool slightly. Place in a blender and puree until smooth. Add back to the pan and add the chicken. Cook until chicken is warm, garnish with peanuts. Serve with corn tortillas and your choice of fillings.

2 Kitchen Scoop

Convenient, inexpensive, good for you and delicious; peanut butter is an all American favorite - only

Canada and the Netherlands consume more peanut butter per capita than the U.S. About 80% of peanut butter sold in the U.S. is smooth, with men favoring crunchy, and women loving smooth.

3 Clever Idea

Chipotles in adobo are smoked and dried jalapeños rehydrated and canned in a sweet and tangy purée of tomato, vinegar, garlic, and other spices. Remove the remaining peppers and sauce to a bag and store in the freezer - they freeze great!

4 Cheers!

Jadot Beaujolais Villages
 Beaujolais, France
 About \$15

This week's quick and easy tacos have smoky good flavor with a sweet and spicy note from the chipotles. I think you'll enjoy a glass of Beaujolais Villages made with 100% Gamay grapes as an accompaniment. It's a wine with bright aromas and flavors of strawberries and black cherries with spice notes. Made just like the finest Burgundian wines, resulting in a medium-bodied wine with fresh, juicy character that's yummy with this recipe and more. Learn more about [Beaujolais Villages](#) in this quick video!