

INGREDIENTS

For the chicken:

1/5 Kg Boneless, skinless chicken thighs (sliced into bite-sized strips)

2-3 tbsp Chipotle peppers in adobo sauce (finely minced) & 1 tbsp Adobo sauce

1 tbsp Olive oil

1 tsp Honey or brown sugar

1/2 tsp Cumin

1/2 tsp Onion powder

8-10 Soft flour or corn tortillas

Toppings: Crumbled feta cheese, pickled red onions, and fresh coriander.

Honey-Lime Yogurt Sauce

Because chipotle can be quite spicy, a cooling sauce is essential.

1/2 cup Plain Greek yogurt

1 tbsp Honey

Juice of 1/2 lime

Pinch of salt

Mix these together and drizzle over the chicken to mellow out the smoky heat.

INSTRUCTIONS

1. In a medium bowl, whisk together the minced chipotle peppers, adobo sauce, olive oil, honey, cumin, and onion powder. Toss the chicken strips in the mixture until fully coated. Let sit for at least 10 minutes, or up to 2 hours in the fridge.
2. Heat a large pan over medium-high heat. Add the chicken in a single layer. Let it cook undisturbed for 4-5 minutes to get a nice charred crust.
3. Flip and cook for another 3-4 minutes until the chicken is cooked through and the sauce has thickened into a sticky glaze.
4. Briefly warm your soft shell tortillas over a gas flame or in a dry pan until they are soft and have light brown spots.
5. Fill the tortillas with the smoky chicken. Top with pickled onions for acidity and a sprinkle of feta cheese.



Smoky Chipotle Chicken Tacos & Yoghurt Sauce



3-4 servings



30 minutes

Spice up your dinner with these Smoky Chipotle Chicken Tacos, featuring tender, marinated chicken, vibrant pickled onions, and a cool honey-lime drizzle. Complementing the tacos are two fresh and flavourful sides: Classic Mexican Rice, a savoury, aromatic staple, and a bright Mango and Black Bean Salad, offering a sweet and tangy counterpoint. This bold meal finds its perfect match in the Red Knot Classified Tempranillo. Its rich, dark fruit notes and subtle spice beautifully harmonize with the smoky chipotle, while the wine's balanced acidity cuts through the richness of the dishes, creating a truly unforgettable dining experience.



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INGREDIENTS

For the rice:

- 2 tbsp Vegetable oil
- 1 cup Long-grain white rice
- 1/4 cup Onion, finely chopped
- 1 clove Garlic, minced
- 1 can Pureed Tomato
- 1 1/2 cups Chicken broth (or vegetable broth)
- 1/2 tsp Cumin
- 1/2 tsp Salt (or to taste)
- 1/4 cup Frozen peas and carrots (optional)
- Coriander for garnish (optional)

INSTRUCTIONS

- 1. Toast the Rice:** Heat the oil in a large saucepan or skillet over medium heat. Add the rice and cook, stirring frequently, until it becomes golden brown and fragrant, about 5-7 minutes.
- 2. Sauté Aromatics:** Add the onion and garlic to the rice. Cook for another 1-2 minutes until the onion is soft.
- 3. Add Liquid & Spice:** Stir in the pureed tomato, chicken broth, cumin, and salt. Bring the mixture to a boil.
- 4. Simmer:** Once boiling, reduce the heat to low, cover the pan with a tight-fitting lid, and simmer for 20 minutes. Do not lift the lid during this time.
- 5. Finish:** Remove from heat and let it sit, covered, for another 5 minutes. Fluff the rice with a fork and stir in the thawed peas and carrots, if using.
- 6. Garnish** with fresh coriander if desired.



Classic Mexican Rice



3-4 servings



35 minutes

This Classic Mexican Rice is the quintessential side dish to complete your taco night. Toasty, savoury, and aromatic, it features long-grain rice sautéed until golden before simmering in a rich tomato and chicken broth base. It provides a mild, comforting balance to the smoky heat of chipotle chicken, making it a staple for any authentic Mexican-inspired feast.



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INGREDIENTS

For the Salad:

- 1 can Black beans, rinsed and drained
- 1 large Mango, peeled and diced
- 1 medium Red capsicum, seeded and diced
- 1/4 cup Red onion, finely chopped
- 1/4 cup Fresh coriander, chopped
- 1 jalapeño, seeded and finely minced (optional, for extra kick)

For the Dressing:

- 1/4 cup Fresh lime juice (from 2-3 limes)
 - 2 tbsps Olive oil
 - 1/2 tsp Cumin
 - 1/2 tsp Salt
 - 1/4 tsp Black pepper
- Garnish with crumbled feta cheese (optional)



Mango & Black Bean Salad



3-4 servings



15 minutes

1. Combine Salad Ingredients: In a large bowl, combine the black beans, diced mango, red capsicum, red onion, coriander, and jalapeño (if using).
2. Make the Dressing: In a small bowl or jar, whisk together the lime juice, olive oil, cumin, salt, and black pepper until well combined.
3. Toss and Serve: Pour the dressing over the salad mixture and toss gently to combine.
4. Chill: For the best flavour, let the salad sit in the refrigerator for at least 15-30 minutes before serving to allow the flavours to meld.
5. Serve chilled or at room temperature.

Delicious Mango and Black Bean Salad, a side dish designed to provide a vibrant and refreshing contrast to bold, spicy main courses. The natural, succulent sweetness of the ripe mango and the sharp, citrusy zing of the lime dressing work in harmony to cut through the rich, lingering heat of the chipotle chicken. Meanwhile, the black beans provide a satisfying, earthy texture that anchors the dish, making it both light and hearty. Tossed with crisp red capsicum and fresh coriander, this salad is not just a side, it's the essential cooling element that brings your entire Mexican-inspired feast into perfect balance.



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