

# Honey Chipotle Chicken Taco Filling

## Ingredients

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2 T Vegetable Oil cut in half)	2 lb Chicken Breasts (butterfly and
1 t Cumin	1 t Chili Powder
1/2 t Onion Powder	1 t Smoked Paprika
chopped)	2 Chipotle Chilies (finely
1/4 c Honey	1 T Adobo Sauce
1 Lime (juiced)	1 c Beer
1/4 c Water	1 T Cornstarch
0 ds Ground Black Pepper	1 1/2 t Salt
	1/4 c Cilantro (chopped)

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## Instructions

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1. In a small bowl mix chili powder, cumin, smoked paprika, onion powder, salt and dash of black pepper. Season both sides of chicken with mixture.
2. In an Instant Pot add oil and press the "SautÃ©" function to high. Once the oil is hot, add chicken and cook 2 minutes per side, until browned.
3. In another small bowl add chipotles, adobo sauce, honey, and beer then whisk to combine. Pour sauce over browned chicken and turn to coat in sauce.
4. Secure the lid on the Instant Pot, ensuring the valve is sealed. Cook on high pressure for 12 minutes. Allow the pressure to naturally release for 5 minutes, then carefully quick release any remaining pressure in the pot. Remove the lid.
5. Take the chicken out of the pan and shred. Transfer the chicken back into the instant pot. Add lime juice and toss to combine.
6. Turn on the "SautÃ©" function to low. In a small bowl mix cornstarch with water then add to chicken. Cook until the sauce has thickened. Add cilantro when done and mix well. Serve immediately as filling for tacos.