

CHIPOTLE CHICKEN LETTUCE WRAP WITH FENNEL SLAW

PAIRED WITH 2020 MALBEC | YIELDS 6 SERVINGS

CHICKEN INGREDIENTS

1½ pounds Chicken Breast, skinless, boneless
1/3 cup Chipotles in Adobo Sauce
14 ounces crushed Tomatoes
½ cup Chicken Stock
2 cloves Garlic, minced
1 tsp Smoked Paprika
1 tsp Dried Oregano
1 tsp Cumin Powder
1 tsp Onion Powder
Kosher Salt and ground Black Pepper to taste
¾ cup Black Beans, drained and rinsed
¾ cup Corn, roasted
2 Green Onions, thinly sliced on the bias
Romaine Lettuce Leaves, washed

SLAW INGREDIENTS

¼ pound Fennel Bulb, thinly shaved
½ pound Green Cabbage, thinly shredded
¼ cup shredded Carrot
1 clove Garlic, minced
2 tbsp Lime Juice
1 tbsp Honey
1 tsp Dry Mustard
¼ tsp Kosher Salt
1/3 tsp fresh ground Pepper
4 tablespoons Vegetable Oil
1 cup Cilantro Leaves

METHOD

1. Place the chicken breasts in a slow cooker.
2. Using a blender, combine the chipotles in adobo, tomato, stock, garlic, dry spices, salt and pepper.
3. Pour the chipotle mixture onto the chicken breasts and set the slow cooker to 6 hours.
4. Remove the chicken breasts from the sauce and use tongs to separate the chicken into large shredded pieces. Gently stir back into the sauce in the slow cooker.
5. Taste the sauce for seasoning and adjust, as needed.
6. Keep the chicken warm until ready to serve.
7. Thirty minutes before serving combine fennel, cabbage, carrot and green onion in a bowl.
8. In a separate bowl, combine the garlic, lime juice, honey, and mustard with a whisk.
9. Drizzle in the oil while whisking to create a dressing.
10. Combine the black beans and the corn in a small bowl and pour the reserved ¼ cup of dressing over the corn and black bean mixture. Season with a bit of salt and pepper.
11. Pour the remaining dressing over the fennel/cabbage mixture and gently toss to coat. Taste and adjust the seasoning, if needed. Allow the slaw to sit at room temperature until serving.
12. To serve, stack the crisp romaine leaves on a plate, serve a large bowl of chipotle chicken and a separate bowl of fennel slaw. Serve.