



PATRICK'S FAVORITE RECIPES

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# Spicy Chicken Tacos

WINE: ZESTOS ROSADO

Serves 2 people

## INGREDIENTS

- 6 corn tortillas (soft)
- 2 tbs olive oil
- Sour cream
- 2 cups arugula
- 2 chicken breasts (sliced into 1/2" strips)
- Hot sauce (Sriracha)
- 2 tbs honey
- Salt
- 1/4 cup white wine
- Cilantro
- 1/2 onion (chopped)
- Lime juice

## PREPARATION

1. In a mixing bowl add chicken, enough hot sauce to coat all chicken slices, salt (to taste), and honey.
2. Add olive oil and turn heat medium/high, add the chicken, some white wine and toss until cooked 4.5 minutes.

## SERVING

Assemble in this order: tortilla, sour cream, arugula, chicken, onions, cilantro, and lime juice (to taste).

## PAIRING COMPONENT

The vegetal aspect of the wine connects with the cilantro. The tannins of this rosé are seamless, allowing the chicken texture come through. Finally, even though the wine is totally dry, it comes across as slightly sweet when exposed to the Sriracha. In this context the wine complements and balances the heat of the dish.

