

Firehouse Chicken Tacos

- 1 ½ pounds boned, skinned chicken thighs
- 2 poblano peppers
- 3 Tbsp. plus 1 tsp olive oil
- 1 medium butternut squash, peeled and diced
- 1 large onion, chopped
- 3 garlic cloves, minced
- 1 cup corn kernels
- 1 cup black beans, drained and rinsed
- 1 tsp hot sauce
- Kosher salt
- 1 avocado
- 12 tortillas

For Serving:

- 1 cup salsa, plus more for serving
- 12 oz. queso fresco, plus more for serving
- Limes wedges, for serving
- Cilantro, for serving
- Hot Sauce

For Fire Prevention Week, we are cooking up a delicious meal with a side of fire safety! While these firehouse chicken tacos may start a fire in your mouth, you don't want them to start a fire in your kitchen. Avoid wearing loose clothing and keep anything that can catch fire away from the stove, oven, or other kitchen appliances. Remind kids that cooking can be fun, but cooking appliances are not toys. Have a kid and pet-free zone of at least three feet from the stove.

1. Cut chicken into 1 to 1 ½ inch pieces and coat with olive oil and salt and pepper. Cook chicken in a pan until internal temperature is 165°F. Turn off heat and transfer chicken to a bowl. Cover and set aside.
2. Check to make sure the oven is empty, then preheat to 425°F. Rub poblanos with 1 teaspoon olive oil and place on a baking sheet; roast until charred on all sides, 30 to 35 minutes. Transfer peppers to a bowl, cover, and set aside for 15 minutes. Then peel peppers, slice down the middles, remove seeds, and dice.
3. Heat 2 tablespoons olive oil in a sauté pan over medium-high heat. Keep a lid nearby so in the event of a fire, you can slide the lid over the pan and turn off the heat. Never move a pan that is on fire. Add squash, stir, and sauté until fork-tender, about 10 minutes. Remove from heat and set aside.
4. Heat remaining 1 tablespoon olive oil in a large skillet over medium-high heat. Add onion and garlic and cook, stirring until translucent. Add squash and poblanos and sauté until tender. Stir in chicken, corn, beans, and hot sauce and cook until heated through. Season with salt to taste.
5. Cut avocado in half and remove pit. Scoop avocado out of peel and cut each half crosswise into slices.

6. Fill tortillas with chicken and squash mixture and top with salsa, queso fresco, avocado, and more hot sauce. Serve with lime wedges, cilantro, and additional salsa and cheese.

From our house to yours, stay safe and eat well!