
Smoked Kona Coffee Chicken Tostada Hawaiian Style

Total time: 9 hrs Yield: 8 servings

Ingredients

5 lb boneless chicken thighs
6 cup fresh brewed 100% Kona coffee (divided)
1 1/2 cup brown sugar
1/4 cup liquid hickory smoke
1 half ripen breadfruit (thinly sliced)
1/2 lb cooked sweet potato (pureed)
1 pineapple (thinly sliced)
3 pieces hickama (peeled then sliced julienne)
2 cup sour cream

Prep Time: 8 hrs Cooking Time: 1 hr Total Time: 9 hrs

Instructions

Brew 6 cups of 100% Kona coffee. Separate 4 cups then chill. Set aside. Reduce the remaining 2 cups to 1 cup then set aside.

To prepare the chicken, marinate chicken thighs with 4 cups coffee, brown sugar, and liquid smoke. Marinate overnight then grill until tender.

Thinly slice breadfruit. Deep fry breadfruit, then drain oil. Cook sweet potato until tender, then puree. Set aside.

To prepare slaw, grill pineapple until lightly caramelized. Mix with hickama.

To prepare Kona coffee sour cream combine 1 cup reduced Kona coffee, and sour cream.

Once chicken is done grilling, shred chicken and assemble your Hawaiian tostada.

Source:

Recipe By: Deanna Delmar - 1st Place Professional Entrée Winner 2015 Kona Coffee Recipe Contest