

Spiced Chicken Tacos



Prep Time:
15 minutes



Total Time:
25 Minutes



Serves:
Serves 4 - 5
people

About the Recipe

Tacos are a staple of Mexican cuisine, known for their rich flavours, variety of fillings, and the perfect balance of spices. Using the Taco Spice Blend No.23, we'll prepare a dish that brings the authentic taste of Mexico's street food into your home. This recipe is designed to be both easy to follow and quick to prepare, making it an ideal choice for a weeknight dinner or a weekend feast.



METHOD

- 1. Prep the Chicken:** In a bowl, combine the sliced chicken breast with the Taco Spice Blend No.23 and olive oil. Mix well until the chicken is evenly coated with the spice blend.
- 2. Cook the Chicken:** Heat a large frying pan over medium-high heat. Add the spiced chicken and cook for 5-7 minutes, or until fully cooked through and slightly charred. Remove from heat and set aside.
- 3. Warm the Tortillas:** Wrap the tortillas in a damp paper towel and microwave for 30 seconds, or heat them in a dry pan for a few seconds on each side until warm and pliable.
- 4. Assemble the Tacos:** On each tortilla, layer some shredded lettuce, a few slices of cooked chicken, avocado slices, grated cheese, cherry tomatoes, and red onion. Garnish with fresh coriander.
- 5. Serve:** Serve the tacos with lime wedges, sour cream, and fresh salsa on the side. Encourage guests to squeeze lime juice over their tacos and add sour cream and salsa to taste.

INGREDIENTS

- 500g chicken breast, thinly sliced
- 2 teaspoons Taco Spice Blend No.23
- 1 tablespoons olive oil
- 10 small corn or flour tortillas
- 200g shredded lettuce
- 1 large ripe avocado, sliced
- 100g grated cheddar cheese
- 200g cherry tomatoes, quartered
- 1 small red onion, finely sliced
- Fresh coriander, chopped (for garnish)
- Lime wedges (for serving)
- Sour cream (for serving)
- Fresh salsa (for serving)