

Chicken Soft Tacos

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 large chicken breasts
- 1 TBS canola oil
- · white cheese
- cayenne pepper
- cilantro
- coriander
- crushed red pepper flakes
- cumin
- garlic
- lemon zest
- red chile powder
- salt
- smoked red chipotle
- sour cream
- · thick tortillas or round flatbreads

Instructions

This chicken recipe uses many different spices and can be used in a variety of ways. I usually make a large batch and have some in tacos one day then with rice or pasta another day. I enjoyed these with a side of patatas bravas.

- 1. Cut chicken into small 1 to 2 cm cubes.
- 2. Season the minced chicken.
- 3. Cook chicken in canola oil over medium-high heat until chicken is cooked through and browned on the outside.
- 4. Warm tortillas or flatbreads.
- 5. Spread sour cream onto tortilla or flatbread then add chiken and cheese.
- 6. Garnish with cilantro or whatever else you like on your tacos.