

## **Chicken Recipe #6: Tacos**

Trick – to prevent taco filling spilling because of taco shell shatter, line the shell with a leaf of lettuce, saving you from a chili powder lap.

### **YOU'LL NEED**

Vegetable oil, 1 tbsp.

Onion, 1, minced

Garlic cloves, 2, minced

Chili powder, 1 tsp.

Cumin, ¼ tsp.

Chicken, cooked, shredded, 2 cups

Cilantro, fresh, minced, ¼ cup

Chiles, green, canned, chopped, 2 tbsp.

Taco shells, Old El Paso, warmed, 8

### **DIRECTIONS**

1. Heat oil in 12 inch, non-stick skillet over medium-high heat until oil is shimmering.
2. Add onion.
3. Cook 5 minutes.
4. Stir in garlic, chili powder, and cumin.
5. Cook 30 seconds more.
6. Add chicken.
7. Cook 2 minutes more.
8. Remove skillet from heat.
9. Stir in cilantro and chiles.
10. Serve with shredded iceberg lettuce, salsa, shredded cheese, and sour cream.