

Spicy Chicken Tacos

- Prep Time: 20 minutes
- Cook Time: 33 minutes
- Total Time: 53 minutes
- Servings: 6 tacos



Ingredients:

- 2 Kirkwood Chicken Breasts
- 1½ teaspoons Stonemill Iodized Salt, divided
- 1½ teaspoons Stonemill Ground Black Pepper, divided
- 4 10-ounce cans Casa Mamita Diced Tomatoes with Green Chiles
- 1 jalapeño, stem removed
- 1 tablespoon Stonemill Ground Cumin
- 1 tablespoon Stonemill Chili Powder
- 1½ cups cilantro, chopped and divided
- 6 Pueblo Lindo White Corn Tortillas
- ¼ cup diced red onion
- 1 lime, cut into wedges

Directions:

1. Preheat oven to 400°.
2. Season chicken breasts with ½ teaspoon of salt and ½ teaspoon pepper and place on baking sheet.
3. Bake chicken for 13 minutes or until internal temperature reaches 165°, refrigerate.
4. In a food processor, combine diced tomatoes, jalapeño, remaining salt and pepper, cumin, chili powder and all but 1 tablespoon of chopped cilantro. Puree until ingredients are combined.
5. Shred chilled chicken into small pieces. In a large sauté pan, combine 1 cup puree mixture with shredded chicken and simmer on low heat for 20 minutes.
6. Serve atop warm corn tortillas and top with red onion, remaining puree and remaining 1 tablespoon cilantro. Garnish with lime wedges.



Recipe Courtesy of:
ALDI Test Kitchen