

Smokey Chicken Soft Tacos

From Executive Chef Matt Chappell

Makes: 2 dozen

Cost: ~\$2 per serving of 3 tacos



Ingredients:

.25 C vegetable oil
2 tsp apple cider vinegar
1 Tbl Chili powder
1.5 tsp chipotle pepper powder (omit if you want less spicy)
1 Tbl Kosher salt
1 tsp onion powder
1 tsp garlic powder
.5 tsp cumin
.5 tsp smoked paprika
.5 tsp ground black pepper
2 limes, juiced
2 lb Amish boneless skinless Chicken Breasts (about 2 packs from Leo's)
24ea Flour tortilla (6" to 8" for tacos)
Salsa, shredded cheese, sour cream to top

Directions:

In a large bowl, combine all the ingredients except chicken, tortillas and toppings and mix together fully.
Add chicken to the mixture and mix to coat equally. Let marinate 30 minutes to 2 hours.
Heat a large skillet over medium high heat. Add marinated chicken to pan and sear on each side for 8-10 minutes per side, until fully cooked through and the internal temperature is 165 degrees F.
Set chicken aside to rest. While resting, warm tortillas up for 10-15 seconds in a microwave.
Thinly slice chicken into strips.
To assemble the tacos, place chicken on the warm tortilla and top with your favorites. I like Viva Tia Maria's fresh salsa and some shredded pepper jack cheese.



Leo's Eatery