

Chicken Tacos

Fun and delicious movie night treat

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INGREDIENTS

(makes about 4 portions)

- 8-12 taco shells
- 1 big chicken breast
- 1tbsp olive oil
- 1tsp smoked paprika
- 1tsp garlic powder
- salt & freshly ground black pepper to taste
- chilli (optional)
- 1 small red/white onion
- some green salad
- 1 medium carrot
- 1/3 cucumber
- 5-7 cherry tomatoes
- some sweet corn (optional)
- 1 avocado
- cheddar cheese (or any that you like)
- sauce of your choice (optional)



DIRECTIONS

1. Start by preparing the chicken. Cube the chicken into small cubes. In a medium bowl mix the chicken with olive oil, smoked paprika, garlic powder and salt and pepper to taste. Leave aside for the time you prepare the vegetables.
2. Slice the chilli, the onion and the green salad finely. Slice the cucumber into thin stripes that will fit the taco shells. (See video) Cube the tomatoes and the avocado. You can alternatively also mash the avocado and use it as a sauce. Grate the carrot and the cheddar cheese. You can then arrange the vegetables on a serving plate or a cutting board and allow everyone to assemble their tacos themselves.
3. Heat a medium pan over medium heat and once warm add the chicken. Fry the chicken pieces for a couple of minutes on each side or until cooked through. You can test by breaking a piece to see whether it is cooked inside.
4. Assemble the tacos to your taste and finish with a sauce of your choice.
5. Enjoy!