

MORTON & BASSETT SPICES®

Braised Chicken Tacos



- 1 lb of chicken breast
- 3 tablespoons vegetable oil
- ½ onion, sliced
- 1½ cups chicken broth
- 2 tablespoons Morton & Bassett Taco Seasoning
- Salt & pepper to taste
- Small corn or flour tortillas

TOPPINGS

- Purple cabbage, shredded
- 1 avocado, sliced
- 4 radishes, sliced
- 1 jalapeno, sliced
- ½ white onion, minced
- 1 lime, wedged
- ½ cup cilantro, chopped

Preheat oven to 325 F. Heat oil in saute pan over medium-high heat. Once hot, add sliced onion and saute until translucent. Add the taco seasoning, chicken breast, and chicken broth to pan, lower heat to medium and bring to a simmer. Cover the pan with a lid and simmer for 20-30 minutes, until the chicken breast reaches an internal temperature of 165 F. Once chicken is cooked through, remove from pan and place in a mixing bowl. Let it rest for 10 minutes. Shred the chicken with a fork and add it back to the pan, stirring it back into the sauce and onions. Serve on warmed tortillas and top with toppings of choice.



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