

MORTON & BASSETT SPICES®

Mexican Chicken Tacos



- 1 ½ pounds skinless boneless chicken breast meat
- ½ lime juiced
- 1 teaspoon white sugar
- ½ teaspoon salt
- 1 cup water
- ½ teaspoon Morton & Bassett black pepper
- 1 ½ teaspoons Morton & Bassett chopped garlic
- 1 teaspoon Morton & Bassett oregano
- Morton & Bassett cayenne pepper, to taste
- 10 corn tortillas
- 1 diced tomato
- 2 chopped green onions
- ¼ cup shredded jack cheese
- ¼ cup shredded lettuce
- ¼ cup pre-made salsa

Cube chicken meat and sauté in a pan over medium high heat for about 20 minutes. Add lime juice, sugar, pepper, salt, green onions, garlic and oregano. Simmer for 10 minutes or so.

Heat an iron skillet at medium heat. Warm a tortilla in the pan, turning over to heat both sides.

Serve chicken mixture in a warm tortilla and top with tomato, lettuce, cheese and salsa.



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