



# Chicken Tacos

## Ingredients:

- ½ lb chicken breast, chopped
- ¼ tsp paprika
- ½ tsp chilli powder
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ¼ tsp black pepper
- ½ tsp salt
- 2 tbsp lime juice
- 1 tbsp olive oil
- Corn tortillas
- Garnish with salsa (optional)

## For Pico de Gallo Topping

- 1 roma tomatoe, diced
- ¼ cup purple onion, diced
- 1 tsp chile serrano, diced
- 3 tbsp cilantro, chopped
- 1 tbsp lime juice
- ½ tsp salt
- ½ tsp black pepper

## Instructions:

1. Start by chopping your chicken in either bite size cubes or slices
2. Once chopped, season your chicken by adding lime juice, paprika, chili powder, garlic and onion powder, salt and pepper. Mix and set aside
3. While your chicken marinades start making your pico de gallo. Chop all ingredients into small cubes and mix in a small bowl
4. After your pico de gallo is done in a medium skillet with medium heat start cooking your chicken. Add olive oil and once hot add chicken pieces cooking until golden brown
5. Cook your corn tortillas in a different skillet and once hot assemble your tacos by adding chicken, pico de gallo and extra hot sauce if desired. Enjoy!

**Prep Time:** 15 minutes

**Cooking Time:** 15minutes

## Equipment:

- Skillet
- Chef's Knife
- Cutting Board
- Measuring spoons
- Mixing Bowl
- Mixing Spoon

**Servings:** 7 tacos made

**Serving Size:** 2 tacos



Nutrition Information: 365kcal, 16g fat, 380mg sodium, 5g fiber, 26g protein

Thank You to ASUA, SHAC, UA Campus Health, and UA Campus Pantry