

**Product Spotlight:  
Corn Tortillas**

La Tortilla uses whole corn kernels to make their tortillas; this gives a more natural corn flavour.



## Tex Mex Shredded Chicken Tacos

Soft corn tortillas filled with pulled Mexican chicken, lettuce, tomato and pickled onion with a dollop of sour cream.



30 minutes



4 servings



Chicken

## Add your favourites!

*You can add some pickled jalapeños, avocado or grated cheese to the tacos if you have some! If you like a bit of spice, add some cayenne pepper or hot sauce to the chicken.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	28g	26g	96g

## FROM YOUR BOX

RED ONION	1
LIME	1
TOMATO PASTE	2 sachets
MEXICAN SPICE MIX	1 packet
CHICKEN SCHNITZELS	600g
BABY COS LETTUCE	1
TOMATOES	2
CORN TORTILLAS	12-pack
SOUR CREAM	1 tub

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, sugar (of choice), apple cider vinegar

## KEY UTENSILS

small frypan, frypan with lid

## NOTES

Keep the tortillas warm by wrapping in a clean tea towel until serving.

*Mexican spice mix: smoked paprika, ground cumin, dried oregano*



### 1. PICKLE THE ONION

Finely slice onion. Combine 1/2 onion (set remaining aside for step 2) with 1/2 lime juice (wedge remaining), **1 tbsp vinegar**, **1 tbsp sugar** and **1 tsp salt** in a non metallic bowl. Set aside.



### 2. SAUTÉ THE AROMATICS

Heat a large frypan over medium-high heat with **2 tbsp oil**. Add remaining onion. Cook for 3-4 minutes until softened. Stir in tomato paste and spice mix. Cook for 1 minute until fragrant.



### 3. SIMMER THE CHICKEN

Stir in **1 cup water** until combined. Add chicken to pan. Cover and cook for 10 minutes, turning half way (see step 5).



### 4. PREPARE THE FILLINGS

Finely shred lettuce. Dice tomatoes. Warm tortillas in a dry frypan over medium-high heat for 10 seconds each side. Set aside and keep warm (see notes).



### 5. PULL THE CHICKEN

Remove chicken from pan. Keep pan on heat and simmer sauce uncovered until reduced. Use two forks to shred or finely slice the chicken. Return chicken to sauce and season with **salt and pepper**.



### 6. FINISH AND SERVE

Assemble tacos at the table with chicken, lettuce, tomatoes, pickled onion and sour cream. Serve with lime wedges.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

