

BAKED CHICKEN TACOS

INGREDIENTS

- 6-8 FROZEN CHICKEN TENDERLOINS
- 2 TABLESPOONS FAVORITE MEDIUM SALSA
- 1 TABLESPOON CUMIN OR TACO SEASONING
 - 1 TABLESPOON LIME JUICE
 - 1 TABLESPOON CILANTRO
- 1 TEASPOON EACH ANCHO CHILI POWDER, DRIED MINCED GARLIC, ONION POWDER, SALT, PEPPER, SRIRACHA

DIRECTIONS

FOR THE SPICY RED SAUSE COMBINE SALSA, CUMIN, LIME JUICE, CILANTRO, GARLIC, ONION, SRIRACHA, SALT & PEPPER IN A SMALL SAUCE PAN AND WARM OVER MEDIUM LOW HEAT TO MARRY ALL THE SPICES FOR 5-7 MINUTES.

WHILE THE SAUCE SIMMERS, BAKE CHICKEN AT 375 DEGREES FOR 20 MINUTES- REMOVE FROM OVEN AND COAT WITH SPICY RED SAUCE RETURN TO THE OVEN FOR AN ADDITIONAL 20 MINUTES- REMOVE AND REST FOR 3-5 MINUTES BEFORE CUTTING

SLICE CHICKEN USING A SERRATED KNIFE AND FORK TO ACHIEVE A THIN SHREDDED CONSISTENCY- SCOOP ALL EXCESS SAUCE IN THE PAN AND POUR OVER SHREDDED CHICKEN FOR A FLAVOR PUNCH.

LOAD TACOS WITH DELICIOUS CHICKEN & YOUR FAVORITE TOPPINGS (CILANTRO, CHEESES, VERDE SALSA, SOUR CREAM, BLACK BEANS, TOMATOES & GUACAMOLE ARE SOME OF OUR FAVORITES.