

# Chicken tacos, classic spice mix and parsley

## Recette pour 4 personnes

### Description

A one way culinary trip to Mexico! A simple yet delightful tacos recipe.

### Ingrédients

#### Chicken

- 1 Unit(s) Onion
- 2 Clove(s) Garlic
- 2 Tbsp Olive oil
- 454 Gr Boneless chicken thigh
- 2 Tbsp Chili flakes
- 1 Tsp Oregano
- 0.50 Tsp Celery salt
- 1 Tsp Lime juice
- 1 Tbsp Chopped parsley
- 5 Drop(s) Tabasco
- 8 Unit(s) Taco shells
  
- Salt and pepper

#### Garnishes

- 8 Leaf(ves) Iceberg lettuce
- 1 Cup(s) Old cheddar
- 2 Unit(s) Avocado
- 1 Unit(s) Tomato
- 2 Unit(s) Green onion
- 0.50 Cup(s) Sour cream
- 1 Can(s) Salsa sauce
- 6 Sprig(s) Fresh cilantro
  
- Salt and pepper

### Préparations

Temps de préparation **45.00 mins**

Préchauffez votre Four à 375.00 F°

#### Setting Up

Cut the onion and the garlic.

Slice the chicken as thinly as possible. Mix all the spices together. Remove the leaves from the lettuce and wash them. Grate the cheese.

Roughly chop the parsley and cillantro after having rinsed and plucked it.

Slice the avocado. Remove the seeds from the tomatoes and dice them into small cubes. Cut the green onion into bevels.

### Chicken

In a medium sized pan with vegetable oil, colour the onion and garlic on high heat. Throw the chicken in and make sure it is properly cooked.

Set the parsley aside and add the remaining ingredients to cook them altogether.

Add the parsley at the very last moment.

### Garnishes

Set the tacos in the oven, on a cooking tray, and heat them for 5mins.

When ready to serve, place all the garnishes in a mixing bowl.

Place the lettuce on a taco and then add the desired garnishes; chicken, sour cream, salsa, tomato, avocado and/or the grated cheese. Enjoy!

**Bon appétit!**