

**TOTAL TIME**

45 minutes

**PREP TIME**

15 minutes

**COOK TIME**

30 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | TOMATOES**

# CHICKEN TOMATO TACOS

**INGREDIENTS**

1 lb Pure Flavor® Luna Sweets Cocktail Tomatoes  
2 medium-large chicken breasts  
8 corn tortillas  
½ head iceberg lettuce  
¾ cup shredded cheese  
3 tbsp cilantro  
2 tbsp olive oil  
1 tbsp Worcestershire Sauce (optional)  
2 tsp cumin  
2 tsp curry

**DIRECTIONS**

1. Preheat oven to 375°F. Prepare the chicken by adding it to a bowl with olive oil, Worcestershire sauce, garlic, cumin and curry. Coat the chicken well. Place chicken on a baking pan and cook for 30 minutes.
2. Slice tomatoes into quarters, shred lettuce and chop up cilantro. Slice cooked chicken into bite-sized chunks.
3. Warm corn tortillas in hot, dry griddle or cast-iron pan for 15-20 seconds per side.
4. Assemble tacos chicken first, then cheese, lettuce, tomatoes and cilantro.

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