

RECIPE | TOMATOES

CHICKEN TOMATO TACOS



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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.



TOTAL TIME

45 minutes

PREP TIME

15 minutes

COOK TIME

30 minutes

SERVES

4

COOKING LEVEL

Easy