



CORIANDER & LIME CHICKEN TACOS



PREP TIME: 30 minutes
COOKING TIME: 30 minutes
SERVES: 8 people

Pair classic flavours of coriander and lime in these delicious chicken tacos for the ultimate Mexican party food.



1 sachet Old El Paso™ Taco Seasoning Mix



1 pack Old El Paso™ Stand 'N' Stuff Soft Tortilla Boats



3 tbsp lime juice



1 tbsp vegetable oil



3 tbsp chopped coriander



500g chicken breast fillets, cut into 2cm strips



150g lettuce, shredded



80g mozzarella cheese, grated



2 spring onions, trimmed and chopped



Lime wedges to serve

1 COOK THE CHICKEN

Heat the oil in a large non-stick frying pan over a medium-high heat. Add the chicken and cook 7-8 minutes, stirring occasionally, until no longer pink in the centre.

2 ADD THE LIME JUICE, SEASONING & CORIANDER

Stir in the lime juice and the seasoning mix. Reduce the heat to low and cook for a further 2-3 minutes, stirring frequently, until the chicken is cooked through. Stir in the coriander.

3 HEAT THE TORTILLA BOATS & SERVE

Meanwhile, heat the tortilla boats to pack instructions. Divide the lettuce evenly between the tortilla boats. Top with the chicken, cheese and spring onion. Serve with lime wedges.

TIPS

Turn your taco dinner into a real Tex-Mex family feast by serving with sides of Traditional Guacamole and Salsa.

Ready-grated Cheddar makes a great substitute for the mozzarella cheese or try crumbled feta instead.

For extra crunch, top with sliced radishes or replace the lettuce with 150g shredded white or red cabbage.