

Chicken Tacos



Ingredients-

400g chicken breast, cut into strips
1 pkt Old El Paso Crispy chicken seasoning
3 tbsp vegetable oil
2 avocados
8 taco shells or soft wraps
3 cups iceberg lettuce, shredded
2 tomatoes, halved and sliced
2 cups tasty cheese, shredded

Cooking instructions-

Step1. Season the chicken with the crispy chicken seasoning.

Step2. Heat the oil in a frying pan and cook the chicken until golden and cooked through. Place onto a plate with paper towel to drain the excess oil off.

Step3. While the chicken is cooking, prepare the fillings. Cut lettuce to size you wish, slice the tomatoes and avocados

Step4. Warm up the taco shells in the oven or wraps in the microwave.

Step5. Place chicken into taco shell and place fill with fillings of your choice.