

Ridiculously Good Chicken Tacos with Green Sauce

Juicy, spiced chicken is perfectly paired with a vibrant, tangy green sauce and fresh toppings to create ridiculously good chicken tacos that will satisfy your cravings every time.


25 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1 small chicken breast (about 150g)
- 1 small corn tortilla
- 1/4 cup fresh cilantro leaves
- 1/4 cup plain Greek yogurt
- 1 small jalapeño, seeded
- 1/2 lime, juiced
- 1 garlic clove
- 1/4 tsp ground cumin
- 1/4 tsp smoked paprika
- Salt and pepper to taste
- 1/4 small red onion, thinly sliced
- 1/4 avocado, sliced
- 1 tbsp olive oil

Steps

- 1 In a blender, combine cilantro, Greek yogurt, jalapeño, lime juice, garlic, cumin, and a pinch of salt. Blend until smooth to make the green sauce. Set aside.
- 2 Season the chicken breast with smoked paprika, salt, and pepper.
- 3 Heat olive oil in a skillet over medium heat. Cook chicken breast for 5-6 minutes per side until cooked through and golden. Remove and let rest for 3 minutes.
- 4 Slice the chicken thinly.
- 5 Warm the corn tortilla in the skillet for about 30 seconds on each side.
- 6 Assemble the taco by placing sliced chicken on the tortilla, drizzling with green sauce, then topping with red onion slices and avocado.
- 7 Serve immediately and enjoy your ridiculously good chicken taco!