

EASY MEXICAN CHICKEN TACOS

The Recipe

<https://www.cuisinedaubery.com/recipe/easy-mexican-chicken-tacos/>

An easy and delicious recipe of Chicken Tacos

Preparation Time: 10 Minutes

Cooking Time: 3 Minutes

Yield: 10 tacos

Skill: Easy Level

Cuisine: Mexican Cuisine

Courses: Main Dish, Taco, Meat,

Ingredients

For 10 Tacos

10 Corn Tortillas -OR- Flour Tortillas

10 Corn Tortillas -OR- Flour Tortillas For the Corn Tortillas, see [HERE](#). For the Flour Tortillas, see [ICI](#).

11 oz Chicken (300 grams)

3/4 Cup Diced Chiles (190 grams)

1/2 teaspoon of Cumin

1/4 teaspoon of Chile Powder

1 pinch of Salt

1 pinch of Pepper

*Garniture

1 Plum Tomatoe

1/2 Avocado

1 tablespoon of Coriander leaves (cilantro)

1/4 Onion

A small quantity of Mexican Queso Fresco

For 6 Tacos

6 Corn Tortillas -OR- Flour Tortillas

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6 oz Chicken (180 grams)

1/2 Cup Diced Chiles (114 grams)

0.3 teaspoon of Cumin

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0.1 teaspoon of Chile Powder

1 pinch of Salt

1 pinch of Pepper

*Garniture

0.6 Plum Tomatoe

0.3 Avocado

0.6 tablespoon of Coriander leaves (cilantro)

0.1 Onion

A small quantity of Mexican Queso Fresco

For 16 Tacos

16 Corn Tortillas -OR- Flour Tortillas

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1 lbs 1 oz Chicken (480 grams)

1 1/4 Cup Diced Chiles (304 grams)

0.8 teaspoon of Cumin

0.4 teaspoon of Chile Powder

1 pinch of Salt

1 pinch of Pepper

*Garniture

1.6 Plum Tomatoes

0.8 Avocado

1.6 tablespoons of Coriander leaves (cilantro)

0.4 Onion

A small quantity of Mexican Queso Fresco

For 20 Tacos

20 Corn Tortillas -OR- Flour Tortillas

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1 lbs 5 oz Chicken (600 grams)

1 1/2 Cup Diced Chiles (380 grams)

1 teaspoon of Cumin

1/2 teaspoon of Chile Powder

1 pinch of Salt

1 pinch of Pepper

*Garniture

2 Plum Tomatoes

1 Avocado

2 tablespoons of Coriander leaves (cilantro)

1/2 Onion

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A small quantity of Mexican Queso Fresco

Steps

1. You need Mexican Tortillas
2. You can find those in your supermarket, or make them... [HERE](#)

The Chicken

3. Dice the Chicken (11 oz or 300 g)
4. Cook the chicken with a bit of canola oil
5. Pour in the Diced Chiles (3/4 Cup or 190 g). You may find those in cans
6. Season with Cumin (1/2 teaspoon), Chile Powder (1/4 teaspoon), Salt (1 pinch), Pepper (1 pinch). Cook stirring occasionally, until the liquid has evaporated. Do not overcook the chicken, as it must stay tender

To assemble the Tortillas, this taco holder proved to be really convenient !

To purchase online, see [HERE](#)

Assembling the tacos

7. Spoon the Chicken and Diced Chiles first
8. Add the diced Onion (1/4)

The Tomatoes

9. To dice the Plum Tomatoe (1), I start by seeding and cutting the core away from the tomatoes
10. Then dice the remaining parts
11. Add the diced Plum Tomatoe
12. Then add the diced l'Avocado (1/2)
13. Add the Coriander leaves (cilantro) (1 tablespoon)

The Queso Fresco

14. Mexican Queso Fresco can be found easily in the states nowadays
15. Grate the Mexican Queso Fresco