

# Tavuklu Taco

Authentic Mexican chicken tacos with perfectly seasoned shredded chicken, fresh toppings, and crispy corn tortillas. Ready in 40 minutes!

15	25	40	8	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Tavuklu Taco

## Malzemeler

- 4 chicken meat
- 8 corn tortilla
- 3 tbsp olive oil
- 1 cup water
- 1 tsp rock salt
- 1 tsp black pepper
- 1 tsp oregano
- 2 tsp chili powder
- 2 tsp cumin
- 1 tsp garlic powder
- 1 tsp paprika
- 1 tsp cayenne pepper
- 1 red onion
- 4 tomato
- 1 avocado
- 1 lemon

## Yapılı???

- Prepare the chicken**

Heat 3 tablespoons of oil in a large skillet over medium-high heat until shimmering, about 2 minutes. Add 4 chicken breasts and cook for 6-7 minutes per side until golden brown and cooked through (internal temperature of 74°C/165°F).
- Transfer chicken to a cutting board and let rest for 5 minutes, then shred into bite-sized pieces using two forks.
- Make the taco seasoning**

In the same skillet over medium heat, add 1 cup diced onion and cook for 3-4 minutes until softened and translucent. Add 1 teaspoon each of salt, garlic powder, and cumin, plus 2 teaspoons each of chili powder and paprika, and 1 teaspoon black pepper.
- Cook the spice mixture for 30 seconds until fragrant, stirring constantly to prevent burning.
- Return shredded chicken to the skillet and add 1 cup water. Stir to combine and bring to a simmer.

- 6 Reduce heat to low and simmer for 8-10 minutes, stirring occasionally, until most liquid has evaporated and chicken is well-coated with seasoning.
- 7 **Prepare tortillas**  
Preheat oven to 160°C (320°F). Arrange 8 tortillas on a large baking sheet and bake for 3-4 minutes until warm and slightly crispy around the edges.
- 8 **Assemble and serve**  
Fill each warm tortilla with seasoned chicken mixture and serve immediately with desired toppings.

## ?puçlar?

Use boneless, skinless chicken breasts or thighs for the most tender results and easier preparation.

Always check the freshness of all ingredients when shopping, as fresh components are essential for the best flavor profile.

Warm corn tortillas in a dry skillet for 30 seconds per side to achieve the perfect crispy yet flexible texture.

Cook the chicken in chicken broth instead of water to enhance the overall flavor and richness of the filling.

Don't overcook the chicken during the simmering process, as this can result in tough, rubbery meat that's difficult to shred.

Taste and adjust seasonings throughout the cooking process, adding more spices according to your personal preference.

Let the chicken rest for 5 minutes after cooking before shredding to ensure it retains its juices and stays moist.

Prepare all your toppings and garnishes before assembling the tacos for a smooth serving process.