Recipe Chicken Soft tacos Makes Cut a Checken breast into small Strips and brown in butter 2-3min - Edd sulsa and cook 2-3 min Can also usealready cooked Chichen and just add sulsa and simmer 2-3 min. Chop tomato and letture and have shredded Cheese to make taxos Serve with Sour cream and From the hitchen of \_\_\_\_ taco sauce if desired