

Chicken Tacos

Categories

Mexican

Ingredients

- Flour tortillas
- White onion
- Cilantro
- Sour Cream
- Salsa
- Mexican Cheese
- Guacamole ($\frac{1}{2}$ cup)

1. Dice white onion
2. Roughly chop cilantro
3. Mix taco seasoning into a bowl
4. Dry off chicken thighs with paper towel
5. Salt & pepper and toss in taco seasoning
6. Sear chicken thighs in butter and olive oil
7. Flip them 5-7 minutes
8. Chicken is done at 170 degrees internally
9. Move to cutting board and roughly chop
10. Warm up tortillas, add chicken & toppings

Notes

DON'T FREAKING FRY THE TORTILLAS