

Chicken tacos, classic spices mix and parsley

Recipe for 4 persons

Description

A one way culinary trip to Mexico! A simplistic yet delightful tacos recipe.

Removing the leaves from the stem of any herb doesn't get any easier than when using the **Herb stripper, by Starfrit**. And while at it, to spare a maximum amount of time, use the **Mezzaluna Herb cutter** for better results.

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Ingredients

Chicken

- 1 Unit(s) Onion
- 2 Clove(s) Garlic
- 2 Tbsp Olive oil
- 16 Unit(s) Peeled medium shrimps
- 2 Tbsp Chili flakes
- 1 Tsp Oregano
- 0.50 Tsp Celery salt
- 1 Tsp Lime juice
- 1 Tbsp Chopped parsley
- 5 Drop(s) Tabasco
- 8 Unit(s) Taco shells

- Salt and pepper

Garnishes

- 8 Leaf(ves) Iceberg lettuce
- 1 Cup(s) Old cheddar
- 2 Unit(s) Avocado
- 1 Unit(s) Tomato
- 2 Unit(s) Green onion
- 0.50 Cup(s) Sour cream
- 1 Can(s) Salsa sauce
- 6 Sprig(s) Fresh cilantro

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **375 F°**

Setting Up

Cut the onion and the garlic.

Slice the chicken as thinly as possible. Mix all the spices together. Take out the leaves from the lettuce and wash them. Grate the cheese with the **Easy Grater, by Starfrit**.

Pass all the parsley into the **Herb stripper, by Starfrit** and then use the **Mezzaluna herb cutter**. Make sure to roughly cut the cilantro.

Slice evenly the avocado. Remove the seeds from the tomatoes and dice them in brunoise. Cut the spring onion into bevels.

Chicken

In a medium pan with vegetable oil, colour the onion and garlic on high heat. Throw the chicken in and make sure it is properly cooked.

Set the parsley aside and add the remaining ingredients to cook them altogether.
Add the parsley, at the very last moment.

Garnishes

Set the tacos in the oven, on a cooking tray, and heat them for 5mins.

When ready to serve, place all the garnishes inside a bowl.

Place the lettuce on a taco, and add the desired garnishes; chicken, sour cream, salsa, tomato, avocado and/or the grated cheese. Enjoy!

Bon appétit!