

Chicken Street Tacos with Homemade Corn Tortillas

Taco Filling:

1 chicken breast
1 Tbsp. vegetable oil
1/4 tsp. cayenne powder
1/2 tsp. cumin
1/2 tsp. garlic powder
1/2 tsp. onion powder
1/4 tsp. salt
1/4 tsp. pepper
1/4 c. frozen corn

Pico de Gallo:

1 Roma tomato
1/8 small onion
2 tsp. cilantro
1/2 lime, juiced
1/8 tsp. salt
1/8 tsp. pepper
1/8 tsp. minced garlic

Corn Tortillas:

2 c. instant corn masa flour
1 1/2 c. warm water
1/2 tsp. salt
1 tsp. oil
2 gallon sized Ziplock bags

1. Preheat the electric skillet to 400° or the crepe skillet to medium high heat to cook the tortillas.

To Make the Filling:

1. Cut the chicken breast into very small bite-sized pieces. Put 1 Tbsp. vegetable oil in a large skillet/frying pan on the stove top and place chicken into the skillet/frying pan.
2. Mix the cayenne powder, cumin, garlic powder, onion powder, salt and pepper together in a custard cup.
3. Sprinkle the seasonings over the chicken and use a wooden spoon to coat the chicken pieces evenly.
4. Cook the chicken on medium-high heat until completely cooked through.
5. When the chicken is completely cooked, add the frozen corn to the skillet and cook until heated through.
6. Keep the chicken mixture warm until ready to serve.

To Make the Pico de Gallo:

7. Wash and dice the Roma tomato into small pieces. Dice the onion and chop the cilantro until it is finely minced.
8. Combine the chopped tomato, diced onion, cilantro, lime juice, salt, pepper and minced garlic. Stir until all ingredients are evenly combined.

To Make the Corn Tortillas:

9. Put the corn flour, salt, oil and warm water into the bowl attachment of the KitchenAid mixer. Using the white flat paddle attachment, mix together the flour and water until combined. Set a timer and mix the dough for 1 minute.
10. After one minute of mixing, remove the dough from the KitchenAid and roll into a ball. Place the dough ball into one of the Ziplock bags. Set a timer and allow the dough to rest for 10 minutes. Then, divide the dough into 10 to 12 small pieces and roll them into balls. Place the dough balls back into the Ziplock bag and keep it sealed so that the dough does not dry out while you make the tortillas.
11. Cut the seal and two side edges of the other Ziplock bag so that it fits into your tortilla press. Keep the bottom sealed together. Open the tortilla press and place the cut Ziplock bag on the bottom and open it up. Place one of the dough balls in the center of the tortilla press and flatten slightly with your hand. Flip the top of the Ziplock bag over the dough. Press the top of the tortilla press over the dough and flatten the tortilla.
12. Carefully peel the tortilla off of the plastic and place on the warm electric skillet or crepe pan. Cook the tortilla for about 1 minute, or until golden brown. Then, flip the tortilla over and cook for an additional minute or until golden brown.
13. Repeat the process with all of the dough balls until all of the tortillas are cooked. Keep them on a plate under a couple of paper towels to keep them warm until you're ready to serve.

To Assemble the Tacos:

14. Fill the tortillas with the chicken mixture and top with the pico de gallo and other toppings on the supply table. Eat them warm and enjoy!

Equipment You Will Need On Your Tray

-1 C. Dry Measuring Cup
-1/2 C. Dry Measuring Cup
-1 Cereal Spoon

-2 Custard Cups
-2 Cereal Bowls

-Measuring Spoons
-1 Spatula