

Chicken Street Tacos with Homemade Corn Tortillas

Taco Filling:

1 chicken breast
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
3/4 c. frozen corn

Pico de Gallo:

2 Roma tomatoes
1/4 small onion
1 Tbsp. cilantro
1/2 lime, juiced
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. minced garlic

Corn Tortillas:

2 c. instant corn masa flour
1 1/2 c. water
2 gallon sized Ziplock bags

1. Preheat the electric skillet to 400°.

To Make the Filling:

1. Cut the chicken breast into small bite-sized pieces and place in a large skillet.
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 mixing 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 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 tomatoes into small pieces. Dice the onion and chop the cilantro until it is finely minced.
8. Combine the chopped tomatoes, 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 and water into the bowl attachment of the Kitchen Aid 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 Kitchen Aid and roll into a ball. Divide the dough into 10 to 12 small pieces and roll them into balls. Place the dough balls into one of the Ziplock bags and keep it sealed so that the dough does not dry out.
11. Cut the zip side off of the other Ziplock bag and cut down both sides. Do not cut the bag completely in half.
12. Place the cut Ziplock bag on the tortillas press and open the top half. Place one of the dough balls in the center of the tortilla press. Fold the other half of the Ziplock bag over the dough ball.
13. Press the top of the tortilla press over the dough and flatten the tortilla.
14. Carefully peel the tortilla off the Ziplock bag and place it on the warm electric skillet. 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.
15. 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.

To Assemble the Tacos:

16. Fill the tortillas with the chicken mixture and top with the pico de gallo. Eat them warm and enjoy!