



Chicken tacos

SOURCE BASICSWITHBABISH.CO | SERVINGS 2

Chicken Tacos

1 Start by butterflying the chicken and placing it in a plastic bag.

2 In a bowl combine 2 cloves of roughly chopped garlic, the juice of 2 limes, a good shake each of white pepper, cumin, smoked paprika, oregano, cayenne pepper, a few glugs of olive oil and some salt and pepper. Also you want to add a little bit of sugar because that will help with the browning later on. Whisk everything together and then put it in the bag with the chicken.

3 Remove air from the bag and massage to combine everything. Place in bowl, and put the bowl in the fridge for 1-4 hours.

4 Remove chicken from marinade and place on a ripping hot skillet. Cook until each side has browning and internal temperature reaches 165°F. Once fully cooked, cover with foil and set aside to rest.

5 Slice into bite sized slices. Assemble with tortilla, pickled radishes, rajas con crema and some cotija or feta cheese.

FOR THE CHICKEN AND ITS MARINADE:

Tortillas

2 chicken breasts

2 cloves garlic, roughly chopped

2 limes, juiced

Shakes of: white pepper, cumin, smoked paprika, oregano, cayenne pepper

Cotija or feta cheese

Olive oil

Salt and pepper

Sugar

FOR THE RAJAS CON CREMA (GARNISH):

3 poblano peppers

¼ white onion, sliced

Dried oregano

60 ml heavy cream

½ lime, juiced

Salt and pepper

FOR THE PICKLED RADISHES (GARNISH):

4 radishes, thinly sliced

500 ml of apple cider vinegar

Mustard seeds, whole peppercorns, and dill optional

Rajas Con Crema (garnish)

1 Remove the tops and seeds from 3 poblano peppers and cut in half. Place peppers on an open flame until they turn black on the outside. Once they're black put them in foil 10 minutes to let them rest and soften up.

2 Remove from foil and remove all the charred outside skin and slice them into strips or into bite sized pieces.

3 In a skillet add ½ white onion sliced with some olive oil and saute for about 1-2 minutes before adding your poblano peppers and some dried oregano. Let cook for a few minutes.

4 Next add ¼ cup of heavy cream and the juice of ½ a lime and cook for about 5 minutes or until thickened. Salt and pepper to taste.

5 Remove from skillet and place in a bowl. Set aside.

Pickled Radishes (garnish)

1 Scrub, wash, and thinly slice 4 radishes and place in a heat proof bowl.

2 Add about 2 cups of hot apple cider vinegar and let sit for about an hour or until cooled off.

3 Optionally you can add mustard seeds, whole peppercorns, or dill if you'd like, but it's not necessary.