



## *Chicken Soft Tacos*

1 pkg. Azteca® Flour Tortillas  
1/2 cup vegetable oil  
2 cups chopped tomato  
1 cup chopped onion  
1 large green pepper, chopped  
4 cups shredded cooked chicken

1/2 tsp. each thyme and cumin  
1 tsp. chili powder  
3/4 cup chicken broth  
2 tbsp. fresh cilantro, if desired  
salt and pepper, to taste

Remove tortillas from refrigerator; set aside. Heat oil in large skillet. Add tomatoes, onions and peppers. Heat for 3 minutes. Stir in chicken, thyme, cumin, chili powder and chicken broth. Season with salt and pepper, if desired. Simmer 15 minutes. Stir in cilantro right before serving. Heat tortillas according to package directions; cover to keep warm. Fill tortillas with chicken mixture and serve.