

Kung Pao Tacos



Ingredients

Kung Pao Sauce

- 2 tablespoons balsamic vinegar
- 4 teaspoons cornstarch

- 2 tablespoons soy sauce
- 2 teaspoons sesame oil
- 2 tablespoons Sriracha

Tacos

- 1 lb chicken breast, diced
- bunch of cilantro

- Azteca Flour Tortillas (in refrigerated section)
- 1 clove garlic, diced
- 1 red pepper, diced

Directions

Combine all ingredients for sauce in a bowl until cornstarch is dissolved.

Mix half of the sauce with the uncooked chicken, and let marinate in the refrigerator for at least 30 minutes. Set the other half of the sauce aside.

In a large skillet or wok over medium/high heat, add chopped red pepper and cook for 4-5 minutes. Add garlic and chicken, and cook until no longer pink, about 5-6 minutes.

Lower heat to simmer and pour in the remaining sauce and peanuts to coat chicken and vegetables. Allow sauce to thicken for 1-2 minutes.

Serve on a warm Azteca tortilla. Top with cilantro and any other of your favorite toppings.