

Mango Street Tacos



Ingredients

1 package Azteca® fajita size flour tortillas

¼ cup jalapeno mango salsa

½ lime, juiced

½ teaspoon salt

½ teaspoon black pepper

2 cloves garlic, minced

1 tomato, diced

1 pound skinless, boneless chicken breast, cubed

¼ cup red wine vinegar

1 teaspoon white sugar

1 teaspoon hot pepper flakes

2 green onions, chopped

1 teaspoon dried oregano

¼ cup lettuce, shredded

Directions

Sauté chicken in a saucepan over medium high heat for about 20 minutes. Add vinegar, lime juice, sugar, salt, hot pepper flakes, green onion, garlic and oregano. Simmer for an extra 10 minutes.

Heat an iron skillet over medium heat. Place a tortilla in the pan, warm, and turn over to heat the other side. Repeat with remaining tortillas. Serve lime chicken mixture in warm tortillas topped with tomato, lettuce, cheese and salsa.