

Peruvian Chicken Tacos

Approx. 4 – 6 Servings

Flavor Note: While the Southwest Taco will give a very nice Peruvian flavor, many of the other Old Norse World Cuisine Spice Blends can be used to create an exotic chicken taco.



Amount	Size	Description
1	Lb.	Chicken Breast – diced
2	Medium	Golden Potatoes
2	Cups	Sweet Corn
1	Small	Onion - diced
1	Medium	Jalapeno Pepper - diced
1 ½	Tbl	Old Norse World Cuisine Southwest Taco
1	Tsp	Ground Coriander
1	Cup	Chicken Stock
-	-	Salt to taste

1. Peel and cube the potatoes. Place into boiling water to cook. Add a pinch or two of salt to the boiling water.
2. Place the corn into a separate pot with boiling water to cook.
3. In a skillet heated to medium heat, add a few tablespoons of oil.
4. Sweat the onions and jalapeno pepper for a minute or two. Do not overcook the onions.
5. Add the chicken.
6. Brown the chicken cubes a few minutes to cook through.
7. Add Old Norse World Cuisine Taco Blend, and coriander. Stir to mix.
8. Add cooked potatoes and corn with the chicken stock.
9. Reduce the chicken stock until saucy.
10. When done, spoon on tortilla.