

Peruvian Chicken Taco

Approx. 6 – 8 Tacos



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	Tbl	Red Hatch Chili Powder
1 ½	Tbl	Taco Blend
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 low, 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, Red Hatch Chili powder and coriander. Stir to mix.
8. Add cooked potatoes and corn with the chicken stock.

