

Quick Chicken Tacos / Burritos

Amount	Size	Description
2	Whole	Chicken Breasts – Trimmed
2 – 3	TBL	Old Norse World Cuisine Southwest Taco or Midwest Sweet Chili
2	TBL	Olive Oil

1. Cut a chicken breast into small ½” squares
2. Toss the cubes with a good olive oil and a few tablespoons of Southwest Taco or Midwestern Sweet Chili.
3. Cover and let the mixture sit in a refrigerator for an hour.
4. Heat a skillet on a medium heat and add the chicken mixture with a little canola oil.
5. Be careful not to overload the skillet as this will not only take longer, but also create an uneven cooking surface.
6. Stir the chicken mixture until each cube is cooked through.
7. Add to a tortilla and add your favorite fixings.