

Chile-Lime Chicken Tacos

<http://userealbutter.com/2010/05/27/chile-lime-chicken-tacos-recipe/>

2-3 tbsps olive oil

1 lb. chicken breast or thigh meat, trimmed and sliced into strips

1-2 limes, juice of

3 tbsps chile powder (I like to use medium hot red chile powder – not *chili* powder)

salt to taste

1/4 cup water

corn or flour tortillas

queso blanco, fresco, or whatever cheese you like on your tacos

shredded cabbage

[guacamole](#)

salsa

Heat the oil in a medium saucepan over high heat. When the oil is hot, add the chicken and stir until the outsides are partly cooked. Stir in the lime juice, chile powder, salt, and water until well mixed. Reduce heat to a simmer and cover. Let simmer for 20 minutes then give it a quick stir. Most of the liquid should have cooked down, and if it hasn't you can let it simmer with the lid off until you have a thickish sauce remaining with the chicken. Heat the tortillas (warm the flour tortillas, lightly pan fry the corn tortillas) and load them up with the chicken, cheese, cabbage, guacamole, and salsa. Makes 8-10 tacos.

Note on chicken meat: I prefer to use chicken thigh meat because I think it has better flavor and is more moist than chicken breast meat. That said, trimming thigh meat of fat and connective tissue takes more time and makes you just a little insane. Okay, it makes me a little insane(r). And of course, I prefer organic whether I use chicken thighs or chicken breasts.