



Taco Seasoning (made with chicken)

This mix is better than the packets you get in the “ethnic” aisle at the grocery store, and it give you the options to modify to meet your taste. It’s sooooo good.

Ingredients

- 2 T Chili Powder
- 1 T Cumin
- 1 tsp Cornstarch
- 2 tsp Kosher Salt
- 1 tsp Coriander
- 2 tsp Smoked Paprika
- 1 tsp Cayenne Pepper

To Cook

- 2 Chicken Breasts
- 5 Boneless/Skinless Chicken Thighs
- 5 Jalapeños cut into match sticks
- 1 Onion sliced thin
- 1 can/bottle of lager beer

Mix: Mix up the seasoning in something you can dose from.

Place the chicken: In a stock pot, place the chicken such that each piece has some contact with the bottom. Use about 2/3 of the seasoning to coat the top of the chicken.

Place the veggies: Cover the chicken with the jalapeños and onions. Use the remaining 1/3 of the seasoning mix to cover the veggies.

Add liquid: 12oz a good amount for this amount of chicken. Pour it in.

Cook: Bring to boil on high heat, then reduce to low and simmer for 30 minutes. Flip the chicken pieces over and simmer for another 30 minutes. Remove from heat.

Test and chop: Remove the thickest breast, and cut through the thickest section. If it isn’t cooked through, return to pot and give it another 15 minutes, and then test the other breast. Once cooked through, chop all the chicken into ½ inch pieces. Return to pot (separate the breast and thigh meat if desired, just distribute the sauce and veggies between both containers.)

Serve: Excellent in tacos, burritos, or quesadillas. Also make a killer breakfast sandwich with a fried egg and some cheese. Have fun with it.

Beef Alternative: In the bottom of the stock pot, brown 2lb of ground beef until the fat is rendered. Add 2/3 of the seasoning mix and stir up a bit. Reduce heat to low, add veggies, the rest of the seasoning, and ½ of a can or bottle of beer. Let simmer for 20 minutes.