

MINI CHICKEN TACOS WITH PINEAPPLE AND MANGO SALSA!



Ingredients

For the chicken:

- 1 tsp Taco Seasoning (Old Fort Mill recipe)
- 1 fresh lime, juiced
- 1 large chicken breast split horizontally

For the salsa

- 1/4 cup canned pineapple chunks
- 2 Tbsp packed fresh cilantro leaves
- 1/4 cup fresh mango chunks
- 2 to 4 Tbsp sliced red cabbage
- Juice of 1/2 lime

For the tacos

- 2-3 large flour tortillas
- Shredded cheese (optional)
- Sour cream (optional)



Instructions

- In a ziplock bag, add chicken, taco seasoning and lime juice. Seal bag and shake until chicken is fully covered and seasoned. (can be marinated for 1-2 hours in the fridge)
- In a nonstick skillet over medium heat, cook chicken to 180 degrees f. (check with a thermometer if you have one). Chicken must be white and not pink. Flip several times to cook evenly.
- Cool chicken on a plate and set aside.
- Using a food chopper or a knife, roughly chop pineapple, cilantro, mango and cabbage. Place ingredients in a small bowl, add lime juice and mix.
- Using a round biscuit cutter or even a small cup, cut out several small circles from each large tortilla.
- Chop chicken into small chunks and add to each small taco shell. Top with pineapple and mango salsa, optional cheese and sour cream and enjoy amazing mini tacos!!!