

MAKE YOUR OWN CHICKEN TACO SALAD



Another great
use for taco
seasoning!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Ingredients

For the chicken:

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

For the salad

- A variety of fresh lettuces
- Diced tomato
- Canned corn
- Black beans, rinsed well
- Diced chicken
- Fresh cilantro
- Shredded cheddar cheese
- Sour cream



For the dressing

- 1 tsp Taco Seasoning (Old Fort Mill Recipe)
- 1 Tbsp olive oil
- 1/2 lime, juiced
- 1 tsp, white vinegar

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.
- To a large or individual bowl, add your own selection of lettuces, tomato, corn, beans, etc.
- In a small separate bowl, combine taco seasoning, olive oil, lime and vinegar and whisk until ingredients come together.
- Drizzle dressing over your taco salad (use sparingly), add optional cheese and sour cream and enjoy!