

INGREDIENTS FOR 8 SERVINGS

Tacos:

- 2 Pounds Boneless Skinless Chicken Breast Sliced into ¼" Strips
- 4 Tablespoons Olive Oil
- ½ Teaspoon Ground Cumin
- 4 Teaspoons Chili Powder
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Salt
- ½ Teaspoon Pepper
- Juice of 1 Lime
- 1 Package Mission® Flour Fajita Tortillas

Slaw:

- 1 Bag Cabbage Slaw Mix
- 1/3 Cup Plain Greek Yogurt
- Juice of 2 Limes
- 2 Teaspoons Honey or Agave Nectar
- Salt & Pepper to Taste



Viognier



Amber Ale



PREPARATION

Preheat a large skillet to medium high heat.

In a medium bowl add your sliced chicken, spices and olive oil; mixing to combine. Cook chicken until slightly browned and chicken is cooked through; about 5-8 minutes.

While the chicken is cooking, add your cabbage mix with the remaining slaw ingredients and toss the cabbage until it is coated in the dressing.

Add a layer of chicken to each tortilla and top with slaw. Finish with another squeeze of lime if desired.