

# Cooking Corner Tips To Help You

## Celebrate The Flavors Of Mexico With Chicken Verde Tacos

(NAPS)—Whether it's Cinco de Mayo, Mexican Independence Day or a weeknight family dinner, you can spice up the occasion by serving Chicken Verde Tacos.

This unique and inexpensive dish layers flavors of fresh garlic, smoky chili powder, tangy lime zest and—the secret ingredient—Tabasco brand green pepper sauce. For extra crunch, serve the tacos with red and green bell pepper strips and chopped onions. These tasty, build-them-yourself tacos are a fun and festive way of ensuring that your Mexican-themed spread is well seasoned and your guests' palates are well satisfied.

### Chicken Verde Tacos

- 2 tablespoons vegetable oil
- 2 pounds boneless, skinless chicken thighs, cut into 1-inch pieces
- 3 cloves garlic, minced
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1 cup chicken broth
- 3 tablespoons fresh-squeezed lime juice
- 2 tablespoons Tabasco green pepper sauce
- 2 teaspoons grated lime zest
- 8" flour or 6" corn tortillas
- Red and green bell pepper strips
- Coarsely chopped onions

Heat oil in 12-inch skillet over medium-high heat. Add chicken; cook until browned



This delicious dish layers the flavors of chili powder, lime zest and green pepper sauce for spicy satisfaction.

on all sides, stirring frequently, about 5 minutes. Reduce heat to medium. Stir in garlic, chili powder and salt; cook 1 minute.

Add chicken broth, lime juice, Tabasco sauce and lime zest. Heat to boiling over high heat. Reduce heat to low; cover and simmer 20 minutes, stirring occasionally.

Spoon chicken onto platter. Serve with warmed tortillas, bell peppers and onions.

**Makes 6 servings.**

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