

Easy Chicken Tacos by Cooks Country Magazine



SERVES 6

To warm the tortillas, wrap them in foil and heat in a 350-degree oven for 15 minutes. Top the tacos with shredded lettuce, grated cheese, diced avocado, tomato, and sour cream.

INGREDIENTS

- 3 tablespoons [unsalted butter](#)
- 4 garlic cloves, minced
- 2 teaspoons minced chipotle chiles in adobo sauce
- ½ cup [orange juice](#)
- 1 tablespoon Worcestershire sauce
- ¾ cup chopped fresh cilantro leaves
- 4 [boneless, skinless chicken breasts](#) (about 1 1/2 pounds)
- 1 teaspoon [yellow mustard](#)
- Salt and pepper
- 12 (6-inch) [flour tortillas](#)

INSTRUCTIONS

1. **POACH CHICKEN** Melt butter in large skillet over medium-high heat. Add garlic and chipotle and cook until fragrant, about 30 seconds. Stir in orange juice, Worcestershire, and ½ cup cilantro and bring to boil. Add chicken and simmer, covered, over medium-low heat until meat registers 160 degrees, 10 to 15 minutes, flipping chicken halfway through cooking. Transfer to plate and tent with foil.
2. **SHRED AND SAUCE** Increase heat to medium-high and cook until liquid is reduced to ¼ cup, about 5 minutes. Off heat, whisk in mustard. Using 2 forks, shred chicken into bite-sized pieces and return to skillet. Add remaining cilantro to skillet and toss until well combined. Season with salt and pepper. Serve with tortillas.