

DENE

Buffalo Chicken Tacos



Ingredients:

- 1 pound chicken breasts, skinless, boneless, cut into 1 inch pieces
- 1/3 cup flour
- 3 tablespoon cornstarch
- 1/8 teaspoon cayenne pepper
- 1 teaspoon garlic powder
- 1/3 cup buffalo wing sauce (Frank's Buffalo Wing) , plus extra for garnishment
- 1 Tablespoon olive oil
- 10 6-inch yellow corn tortillas

Toppings:

- Shredded butter Lettuce
- Diced onions mixed with cilantro
- Avocado slices
- Ranch dressing or Bang-Bang Sauce
- Green onions, sliced thinly

Method:

1. Heat a large Dutch oven over medium-high heat.
2. In a large bowl, combine cornstarch, flour, cayenne, and garlic powder. Season the chicken pieces with pepper, and then dredge in the flour mixture.
3. Add 1 tablespoon of olive oil to the Dutch oven and once it gets hot, add chicken and cook on both sides – about 3 to 4 minutes per side. Once the chicken is done, set it aside in a bowl and toss with 1/3 cup buffalo wing sauce.
4. Assemble 10 tacos, dividing the toppings evenly among each taco.