

 Niño Blanco Salsa

Niño Blanco Chicken Tacos

Ingredients:

- 1 whole chicken (baked or bought from club store)
- 2 strips of bacon
- 1/2 cup chicken broth
- 1 Tablespoon chili powder
- 2 teaspoons cumin
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 6 ounces (1/2 container) Niño Blanco Pico de Gallo Salsa
- 3 Tablespoons Niño Blanco Medium Chipotle Salsa
- Flour (corn starch works for a gluten free diet)

Toppings:

- 20 flour or corn tortillas
- Niño Blanco guacamole (see recipe on this site)
- 1 container Niño Blanco Medium Chipotle Salsa
- 2 cups shredded lettuce
- 1 cup grated cheddar and jack cheese combined

Directions:

Remove skin and shred chicken into bite sized pieces. Sauté bacon and remove when crisp. Add chicken and chicken broth to bacon fat over medium heat. Add chili powder, cumin, salt, and pepper to chicken and mix in thoroughly. Add Niño Blanco Pico de Gallo Salsa and Niño Blanco Medium Chipotle Salsa and cook for 3 minutes. Add flour (or corn-starch) and cook for 3 more minutes. Add your favorite toppings in tortilla shells or make into a salad. Enjoy!