



Julia's Cuisine

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Main Course/Chicken & Turkey

Webpage:
<http://www.juliascuisine.com/>

Piri Piri Chicken Tacos with a Sautéed Red Cabbage Slaw

Makes 12
Prep time: 20 minutes
Cook time: 10 minutes

Ingredients

For the chicken:

3 Chicken breast, cut into thin strips
1 Tablespoon Piri Piri Seasoning
Juice of one lime
1/2 Teaspoon salt
3 Tablespoon olive oil, divided

For the cabbage slaw:

2 Cups shredded red cabbage (approximately 1/4 of a small cabbage)
1 Small white onion, halved and thinly sliced
2 Tablespoon white wine vinegar
1/2 Teaspoon salt
1 Tablespoon olive oil

Other:

12 Soft tacos
1 Cup/115 grams of grated sharp cheddar cheese
Small bunch of fresh cilantro, roughly chopped
Lime wedges, to serve

Method

Preheat oven to 200 degrees F. Wrap soft tacos in foil and place in the oven to keep warm.

In a large bowl combine 1 tablespoon of olive oil, lime juice, piri piri seasoning and salt. Stir well and add chicken. Toss well to coat and set aside.

In a large skillet set over high heat, add 1 tablespoon of olive oil. Toss in the cabbage and onion. Stir really well. Leave to sauté for about 2-3 minutes. Add the vinegar and give a real good toss. Leave to sauté for about another minute. Remove from heat.

In another large skillet set over high heat, add 2 tablespoon of olive oil. Add the chicken and cook over high heat, stirring occasionally for about 8 minutes or until the chicken is cooked through. Remove from heat and set aside.

Remove warm tacos from oven.

Lay out tacos and fill with chicken, cheese, and red cabbage slaw. Top with fresh cilantro and lime juice. Serve immediately.