

INGREDIENTS

- 1 ½ lbs Chicken Breast
- 1 Lemon or Lime, juice and zest
- 1 tsp Chili Sauce or Sriracha
- 2 cloves Garlic, minced
- Olive Oil, for pan
- Tortillas of Choice, to serve
- ½ cup Greek Yogurt
- 1 tbsp Rice Vinegar
- 1 tbsp Chili Garlic Sauce or Sriracha
- 1 cup Carrots, matchstick
- 1/2 cup Radishes or Cucumbers, thin sliced
- 1/3 cup Cilantro

DIRECTIONS

1. Cut chicken into strips or dice. Place in bowl and mix lime juice and zest, chili garlic sauce, and garlic together. If you want more flavor, marinate overnight.
2. Place chicken into a skillet with a little oil and cook on medium until no longer pink and temperature of 165 F.
3. Chop carrots into matchsticks and place in a bowl.
4. Slice radishes and cilantro, then place into the same bowl with carrots.
5. To make sauce, mix yogurt, rice vinegar, and chili sauce in a bowl. This can be made before serving or up to 24 hours in advance.
6. Once the chicken is cooked, serve on tortillas and layer chicken, veggies, and sauce. Enjoy!



Asian Zing Street Tacos

Gluten Free | High Protein

Yield:
4 Servings

Prep Time:
10 Min

Cook Time:
20 Min