

Stovetop Chicken Tacos from She Makes and Bakes

Total time: 20-30 minutes

Serves 2-4 (depending on how hungry you are)

3 tablespoons butter

4 garlic cloves, minced

2 tablespoons minced chipotle in adobo sauce

3/4 cup cilantro

1/2 cup orange juice

1 tablespoon Worcestershire

1 1/2 pounds boneless, skinless chicken breasts (about 2-3)

1 teaspoon yellow mustard

Salt and pepper

In a skillet, melt the butter, add garlic and chipotle and cook for about 30 seconds until fragrant. Stir in 1/2 cup of the cilantro, orange juice, and Worcestershire and bring to a boil. Add the chicken and simmer covered for 10-15 minutes, flipping the chicken halfway through the time. Once the chicken is cooked through, transfer it to a plate and cover with foil.

Increase the heat and cook until the liquid is reduced to about 1/4 cup. Stir in the mustard. Shred the chicken into pieces, add to the skillet with the remaining cilantro and toss until combined. Serve while hot with tortillas, cheese, tomatoes, sour cream, and anything else you love on your tacos.

Source: Cook's Illustrated