

## Chipotle chicken taco

8oz boneless skinless chicken

1 can chipotle in Adobe sauce

2 Tbsp cilantro

2 tsp salt

2 tsp pepper

3 cloves garlic, chopped

1 bag shredded purple cabbage

Lime, cut into wedges

2-4 flour or corn, soft or hard taco shells

Sour cream

In medium pot, boil chicken in salted water until cooked (15-20 mins). Remove chicken from water, let cool slightly, save water for now. Shredd chicken with fork. Chop one chipotle pepper from the can, add that and 2 tsp of sauce from can to chicken. Add cilantro, garlic, salt and

pepper. If chicken is too tight, take the water that was used to cook chicken and add about 2 tsp to loosen it up. Add more, a little at a time, if needed. Take tortilla shells, add chicken, shredded cabbage, a squeeze of a lime wedge, and a dollop of sour cream.