

Crispy Chipotle Chicken Tacos with Avocado Ranch Sauce

FEBRUARY 12, 2024



INGREDIENTS

Avocado Ranch Sauce:

- 1 ripe avocado
- 1 jalapeño, seeds removed and chopped
- 2 cloves garlic
- 1/2 cup fresh cilantro, packed
- 1/4 cup buttermilk
- 1/4 cup sour cream
- Juice of 1 lime
- Salt and pepper, to taste

Tacos:

- 1 tablespoon extra-virgin olive oil
- 1 medium yellow onion, finely chopped
- 3 cloves garlic, minced
- 1 pound ground chicken
- 1 chipotle pepper in adobo sauce, finely chopped, plus 2 tablespoons adobo sauce

- 1 teaspoon chili powder
- 1 teaspoon cumin
- Salt and pepper, to taste
- 3 cups shredded cheddar cheese, divided
- 8 small corn tortillas
- Fresh cilantro leaves, for garnish

METHOD

Avocado Ranch Sauce:

1. In a food processor or blender, combine avocado, jalapeño, garlic, cilantro, buttermilk, sour cream, and lime juice. Blend until smooth.
2. Season with salt and pepper.
3. Transfer the sauce to an airtight container and refrigerate until ready to use.

Tacos:

1. Heat olive oil in a large skillet over medium heat. Add chopped onion and cook until softened, about 5 minutes. Add minced garlic and cook for an additional minute.
2. Add ground chicken to the skillet and cook, breaking it up with a wooden spoon, until no longer pink, about 8 minutes.
3. Stir in chopped chipotle pepper, adobo sauce, chili powder, and cumin. Season with salt and pepper. Remove from heat.
4. In a small nonstick skillet over medium heat, sprinkle about 1/4 cup of shredded cheddar cheese in a circle, approximately the size of your tortillas. Place a tortilla on top of the cheese.
5. Spoon some of the chicken filling onto one half of the tortilla and sprinkle about 2 tablespoons of shredded cheese on the other half.
6. Cook until the cheese on the bottom starts to crisp, about 4 minutes. Use a rubber spatula to fold the half with cheese over the chicken, pressing gently to seal the taco.
7. Cook until warmed through, about 1 minute, then flip and continue cooking until the other side is warmed through, about 1 minute more.
8. Transfer the cooked taco to a plate and repeat with the remaining tortillas and filling.
9. Top the tacos with fresh cilantro leaves and serve with the avocado ranch sauce on the side.