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Shredded Chicken Crispy Tacos with Cilantro Lime Sour Cream

Makes 8 tacos

Folded tacos are simple to master. Fry the shells to perfection and stuff them until they are overflowing with flavor. Cilantro lime sauce is a tantalizing flavor enhancer.

1 cup sour cream (250 ml)
2 Tbsp plain yogurt (30 ml)
1 Tbsp minced cilantro (15 ml)
Juice of 1 lime
3 cups shredded cooked chicken, warmed (750 ml)
4 green onions, green part only, minced
Salt and freshly ground black pepper
8 taco shells
1-1/2 cups shredded lettuce (375 ml)
1 cup shredded Monterey Jack cheese (250 ml)
1 tomato, seeded and diced

1. In a small bowl, combine sour cream, yogurt, cilantro and lime juice. Transfer to an airtight container or squeeze bottle and refrigerate for 30 minutes or for up to 2 hours.
2. In a large bowl, toss chicken with green onions and salt and pepper to taste.
3. To build tacos, divide chicken mixture equally among taco shells. Top with lettuce, cheese and sour cream mixture. Garnish with tomato.

Tip: I prefer making my own crispy taco shells. They will be hot, crispy and delicious. However, when I am short on time I do buy high quality prepared taco shells. Check your local grocery store and test the different brands. I tend to like the true Mexican brands because they taste more authentic to me.