

Cowgirl Tacos for Two  
Prep Time: 15 minutes  
Cook Time: 15 minutes

1 Skinless, Boneless Chicken Breast - rinse and sprinkle with Southwest Blend Medium Green seasoning. Place on a plate with another plate on top to help it cook and keep splattering down. For a defrosted breast; microwave on high for 3 minutes and check for doneness. If the chicken you use is frozen; defrost in hot water for 10 to 15 minutes then microwave on high for 5 minutes and check it, add 3 more minutes if needed and rest covered for 5 minutes. Shred chicken into whatever size you like on your tacos.

Fry tortillas crispy or use soft tortillas and fill with chicken and grated cheese, guacamole, and Cowgirl Salad. These are messy but oh so yummy!

Cowgirl Salad:

Shredded Iceberg Lettuce (half a head)  
Finely Minced Onion (1/4 of medium size)  
Diced Fresh Tomato (1/2 of a medium size)  
El Pato Green Chile Salsa (2-4 Tablespoons)  
Grated Queso Jalisco or Fresco (about 2 tablespoons)

Mix all ingredients in a bowl and serve immediately. It doesn't seem like this salad would be any different than putting the ingredients separately on your taco but please try it before you disregard the recipe. The magic of this salad is a high desert tradition that is remarkably simple and deliciously different.