



SPICY CHICKEN TACOS

HEAT LEVEL 🔥🔥🔥🔥

Savor the heat with our Spicy Chicken Tacos - seasoned shredded chicken nestled in soft tortillas, creating a flavorful and satisfying taco experience.

15 Mins

4 Servings

INGREDIENTS

30 ml (2 Tbsp) cooking oil
1 medium onion, coarsely chopped
4 chicken fillets, (about 500 g), cut into strips
About 60 ml (¼ cup) Spur Peri-Peri Sauce
30 ml (2 Tbsp) freshly chopped thyme or 10 ml (2 tsp) dried
about 5 ml (1 tsp) Spur Texas Steak Seasoning
5 ml (1 tsp) Spur Seasoning Salt
400 g can red kidney beans, drained
10 - 12 taco shells

Toppings

Iceberg lettuce, finely shredded
2 medium tomatoes, chopped
125 ml (½ cup) grated Cheddar cheese
fresh thyme or micro herbs for garnishing

METHOD

- 1 Heat oil in a heavy-based large pan. Add onion and sauté for a few minutes until soft.
- 2 Add chicken, Peri-Peri Sauce, thyme and seasonings and fry for a few minutes until cooked and starts to brown.
- 3 Add the beans, simmer for a few minutes and set aside.
- 4 Spoon mixture in the middle of each taco shell.
- 5 Place four or more taco shells, upright, on greaseproof paper in an air fryer, depending on size.
- 6 If necessary, keep taco shells upright by placing crunched paper on the sides.
- 7 Heat the tacos in air fryer at 180°C for about 5 minutes. Remove.
- 8 Topping: Sprinkle lettuce, tomatoes and grated cheese over fillings.
- 9 Drizzle with Spur Sweet Chilli Sauce. Garnish with fresh thyme and serve immediately.

VARIATIONS

- 1 Substitute chicken with 250 g rindless streaky bacon, or omit meat and add vegetables of choice for a meat-free dish.
- 2 Substitute Spur Peri-Peri Sauce with Spur Southern Style Barbecue Sauce.
- 3 Heat tacos and filling in an air fryer for 5 minutes.
- 4 Top each filling with about 15 ml (1 Tbsp) Spur Cheese Sauce, followed by grated cheese.
- 5 Heat further in air fryer for about 3 minutes for cheese to melt. Serve the tacos warm.

