

# TEX-MEX PULLED CHICKEN

Preparation: 10 minutes | Cooking: 10 minutes | Servings: 6

## INGREDIENTS

12 flour/corn tortillas  
2 medium tomatoes, quartered  
2 limes  
1 medium white onion, cut into wedges  
1 red bell pepper  
1 yellow bell pepper  
1 pound thin chicken cutlets  
8 ounces sour cream  
8 ounces salsa  
8 ounces crumbled cotija cheese  
2 tablespoons olive oil  
1 teaspoon dried oregano  
1 teaspoon chili powder (optional)  
½ teaspoon ground cumin  
Salt and pepper



## INSTRUCTIONS

Preheat broiler on high. On one side of baking sheet, add tomatoes, onion, and bell peppers to a baking sheet. Drizzle with olive oil; sprinkle with oregano, chili powder, cumin, ½ teaspoon salt and ¼ teaspoon pepper. Toss together until vegetables are evenly coated. On the other side of the sheet, lay chicken flat and season with salt and pepper. Broil for 5 minutes and flip chicken and vegetables. Return to oven until chicken is cooked through and vegetables are softened and charred. Shred the chicken. Put vegetables into blender along with any extra juices from the baking sheet. Blend until smooth. Toss 1 cup of the sauce with the chicken. Add the juice of 1 lime to the chicken. Serve with tortillas and toppings such as salsa, sour cream, crumbled cotija cheese and lime wedges.