



## PULLED CHICKEN TACOS

### Ingredients

**8 Mission® White Corn Tortillas, warmed**  
2 Chicken breasts, boneless and skinless (about 1 lb.)  
2 tbsp. Vegetable oil, divided  
1 tbsp. All-purpose flour  
1 tbsp. Chili powder  
½ cup Vegetable or chicken broth  
½ cup Canned tomato sauce  
½ cup Crumbled or shredded queso fresco (4 oz.)  
Chopped green onion

### Instructions

1. Preheat oven to 425°F. Lightly oil a baking sheet.
2. Place chicken on a baking sheet and rub with 1 tbsp. of oil. Bake until cooked through and interior reaches 165°F, 15-20 minutes.
3. While chicken cooks, in a medium saucepan heat remaining 1 tbsp. of oil over medium heat. Whisk in flour and chili powder and cook 1 minute. Whisk in broth and tomato sauce, bring to a gentle simmer, and cook, whisking occasionally, until slightly thickened, about 15 minutes.
4. Use two forks to shred chicken and toss in a medium-sized bowl with sauce. Serve with tortillas, and top with queso and green onion.

**Makes 4 servings**

**Prep Time: 10 minutes**

**Cook Time: 20 minutes**