



Delicious Recipes

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Chicken Caesar Smash Tacos

INGREDIENTS

- 4 small flour tortillas
- 2 cups romaine lettuce, shredded

CAESAR SALAD DRESSING

- 3 anchovy fillets, mashed
- 2 tsp dijon mustard
- 2 garlic cloves, minced
- ¼ cup freshly grated parmesan + more to garnish
- 1 tsp worcestershire sauce
- 1 cup mayonnaise
- 2 tbsp freshly squeezed lemon juice, from one lemon
- 1 tsp salt and pepper to taste

TACO FILLING

- 1 lb ground chicken
- 2 tsp garlic powder
- 2 tsp smoked paprika
- 1 tbsp salt and pepper to taste
- ¼ cup panko breadcrumbs

DIRECTIONS

1. In a large bowl, make your salad dressing by adding your ingredients and whisking until combined.
2. Add your romaine lettuce and toss until incorporated and set aside.
3. In a large bowl, add your ground chicken, followed by the spices. Mix until combined.
4. Using a spatula, scoop your minced meat and place on one side of the taco. Top with breadcrumbs.
5. Heat a large nonstick frying pan on high. Place taco meat side down. Once cooked, flip and cook until brown, then remove.
6. Top your tacos with caesar salad, freshly grated parm, and serve.