

Chicken Tacos

from The Frugal Girl, modified from Cook's Illustrated

Herb Paste

- 1/2 cup packed fresh cilantro leaves
- 3 medium garlic cloves , roughly chopped
- 3 medium scallions, roughly chopped (about 1/3 cup)
- 1 medium jalapeño chile, stemmed and roughly chopped
- 1/2 teaspoon ground cumin
- 1/4 cup vegetable oil
- 1 tablespoon fresh lime juice

Chicken

- 1 1/2 pounds boneless, skinless chicken breasts, sliced lengthwise into thin cutlets
- 1 tablespoon coarse salt or 1.5 teaspoons table salt
- 1/2 teaspoon sugar
- 1/2 teaspoon ground pepper
- 2 tablespoons vegetable oil

Combine cilantro, garlic, scallions, chile, and cumin in the bowl of a food processor. Pulse until finely chopped, and with machine running, add 1/4 cup vegetable oil. Process until smooth.

Remove 2 tablespoons of herb paste to a bowl, whisk in lime juice, and set aside.

Rub salt over both sides of the chicken, and spread with remaining herb paste. Cover and refrigerate for 30-60 minutes.

Scrape herb paste off chicken and sprinkle with sugar and pepper.

Heat 2 tablespoons oil in a heavy 12 inch skillet over medium high heat. Add chicken and cook 4-5 minutes on each side or until cooked through. Let cooked chicken rest for 5 minutes, then slice into strips. Season with salt if desired. Serve in warmed flour tortillas and top with cheese, chopped tomato, chopped cilantro, sour cream, sauteed onions, and reserved herb paste.

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