

Ingredients

- 2-3 chicken skinless chicken breasts cut into strips
- Tacos (I used corn taco shells)
- 1-2 feta rings (broken into small pieces)
- 1 cup diced bacon
- 1 large tomato (finely chopped)
- 1 cup sweetcorn
- ½ cup salad or spring onions
- Mix of chopped red and white cabbage
- 1 tbsp. olive oil
- 1 tbsp. crushed garlic
- Chicken stock
- 1 ½ tbsp. Cape Herb & Spice Taco Spice
- Cape Herb & Spice Seasoned Salt
- Smashed avocado, plain yoghurt and mayonnaise for serving
- Crispy onion sprinkle

Method

1. In a non-stock pan, fry the chicken strips in olive oil for about 3 minutes constantly turning them over to make sure they are well browned. Add the garlic, chicken stock and Cape Herb & Spice Seasoned Salt to your preference and fry for a further 2 minutes.
2. Add in the bacon along with the Cape Herb & Spice Taco Spice and fry it together with the chicken until cooked. This should take about a further 3 minutes of cooking. Cut through the chicken to make sure its cooked then take the pan off the heat.
3. Heat the tacos in the oven according to the instructions.
4. To put the tacos together, layer the ingredients into the tacos as follows: spread a bit of mayonnaise, plain yoghurt and avocado inside the taco shell; then stack the ingredients as you wish starting with the chicken strip then layering everything on top. Once done, dust over with the onion sprinkle just before serving.
5. You can add a dollop of avo on top of just for extra goodness!