

# Lime Chicken Soft Tacos

These chicken tacos seasoned with lime, oregano, and garlic are flavorful and delicious. I was given this recipe by my mom when I went away to college, and it has become all of my friends' favorite dinner!

Recipe by **Marissa Wright** | Updated on March 13, 2023

**Prep Time:** 20 mins

**Cook Time:** 30 mins

**Total Time:** 50 mins

## Ingredients

1 ½ pounds skinless, boneless chicken breast meat - cubed

2 green onions, chopped

⅓ cup red wine vinegar

½ lime, juiced

2 cloves garlic, minced

1 teaspoon dried oregano

1 teaspoon white sugar

½ teaspoon salt

½ teaspoon ground black pepper

10 (6 inch) flour tortillas

1 tomato, diced

¼ cup shredded lettuce

¼ cup shredded Monterey Jack cheese

¼ cup salsa

## Directions

### Step 1

Sauté chicken in a medium saucepan over medium high heat until tender, about 15 to 20 minutes. Add green onions, vinegar, lime juice, garlic, oregano, sugar, salt, and pepper. Simmer over low heat for 10 minutes.

### Step 2

Heat an iron skillet over medium heat. Place a tortilla in the pan, warm, and turn over to heat the other side. Repeat with remaining tortillas. Serve lime chicken mixture in warm tortillas topped with tomato, lettuce, cheese and salsa.

## Nutrition Facts

Per serving: 204 calories; total fat 7g; saturated fat 2g; cholesterol 37mg; sodium 434mg; total carbohydrate 19g; dietary fiber 1g; total sugars 2g; protein 16g; vitamin c 4mg; calcium 78mg; iron 2mg; potassium 200mg