

CHICKEN TORTILLAS

Prep time: 45 minutes

Marinate time: 3 hours

Cook time: 10 minutes

Serves 4

For garnish

- 2 cloves garlic, minced
- 1 onion, minced
- 1 chile pepper, sliced
- 5 boneless, skinless chicken thighs, cut into very small cubes
- juice of 2 limes
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 bay leaf
- 2 tablespoons olive oil, for cooking

For the tortillas

- 1½ cups all-purpose flour
- 1 packet yeast
- 1 teaspoon salt
- 1 teaspoon sugar
- ¼ cup lard or 2½ tablespoons olive oil
- ⅔ cup hot water

For the salsa

- 4 tomatoes, seeded and diced
- 1 red onion, diced
- ¼ bunch cilantro, chopped
- juice of 1 lime
- salt, to taste

Prepare the garnish. Mix the garlic, onion, and chile in a bowl with the chicken. Add the lime juice, cumin, oregano, and bay leaf. Let marinate for 3 hours in the refrigerator.

Make the tortillas. In a bowl, combine the flour, yeast, salt, sugar, oil, and hot water. Work the dough for 5 minutes until it is smooth. Cover and let stand for 1 hour in a warm place.

Prepare the salsa. Mix the tomatoes, onion, and cilantro in a large bowl, then add the lime juice and salt. Set aside.

Divide the dough into 4 balls. Divide each ball in half to make 8 balls. Roll each of these out with a little flour to form 6-inch discs.

Preheat the griddle to medium heat. Cook the tortillas with a little lard or olive oil for 1 minute on the first side and 30 seconds on the second, then set aside. Cook the chicken at high heat in olive oil for 4 minutes, stirring constantly.

To serve, garnish the tortillas with the chicken and salsa.

You can add sliced avocado or grated cheddar cheese to the freshly cooked meat.