



# Smashed Chicken Tacos with Creamy Slaw

Recipe by Kate Caire



Serves 4-5



Prep: 15 mins

Cook: 15 mins

## INGREDIENTS

- 500–600g chicken mince
- 1 tsp smoked paprika
- 1 tsp ground cumin
- 1 tsp garlic powder
- ½ tsp onion powder
- Salt and pepper
- 1 tbsp olive oil
- 8-10 small flour or corn tortillas
- 1 cup grated cheese

### Quick creamy slaw

- 3 cups finely shredded cabbage
- 1 carrot, grated
- ½ cup mayonnaise
- 2 tbsp sour cream
- Juice of ½ lime
- 1 tsp honey
- Salt and pepper

### To serve

Avocado/guacamole, fresh coriander, lime wedges, salsa or hot sauce, sliced jalapeños for adults, extra sour cream

## DIRECTIONS

1. Mix cabbage and carrot in a bowl. Stir together mayonnaise, yoghurt, lime juice and honey, then toss until evenly dressed.
2. In another bowl, add the paprika, cumin, garlic powder, onion powder, salt and pepper to the chicken mince, and combine well.
3. Heat a large frying pan over medium-high heat. Place a small handful of chicken mince onto one side of a tortilla and smash it firmly into a very thin layer. Add olive oil to pan and then add tortillas, chicken-side down. Cook for 3-4 minutes, pressing occasionally, until browned and cooked through. Flip, add cheese, and cook for another 1-2 minutes until cheese is melted and the tortilla is crisp.
4. SERVE! Pile everything onto the table and let everyone build their own tacos.



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