



## Chicken Taco kabsa

### Ingredients

- 1 tbsp Vegetable oil
- 1 Jar Maggi® Kabsa Mix
- 900 g Chicken breast
- 500 g Green bell pepper, chopped
- 300 g Cheese, cheddar
- 200 g Sour cream
- 20 g Fresh parsley, chopped
- 12 Thin slices Taco shells, baked

### Instruction

1. Heat olive oil over medium heat in a medium skillet. Stir in the chicken, let it cook for 5 minutes, and mix in the bell pepper. add Maggi® KABSA Mix and stir to combine fully. Reduce to a simmer and allow to cook for 5-8 minutes.
2. Place the taco shells in the baking dish, standing up.
3. Bake the taco shells for 5 minutes by themselves to allow them to crisp up. Remove it from the oven. (IF APPLYING WITH HARD TACOS, WE CAN SKIP STEPS 2 AND 3)
4. Spoon 1 ½ tablespoons of the chicken mixture into the bottom of each taco shell.
5. Sprinkle each shell generously with shredded cheese.
6. Bake for 5 minutes, or until the cheese is fully melted and the edges of the shells are browned.
7. Top up with sour cream and garnish with chopped parsley.

### Nutrition

Carbohydrates	16.37 g
Energy	387.93 kcal
Fats	24.78 g
Protein	23.74 g

🕒 30 Minutes

⊕ 12