

## Chicken *Alambres* – *Alambres de pollo*

### Ingredients (for two portions)

- 2 chicken breast pieces; skinless, boneless
- 2 slices bacon
- 1 green sweet pepper; washed, stem and seeds removed
- ½ white onion; peeled
- Salt and pepper, to taste
- ½ cup grated cheese, for melting (such as Chihuahua, mozzarella, friulano, etc.); optional

### To serve:

- Warm corn tortillas
- Lime wedges
- Salsas (such as cook tomatillo or creamy green)



Chop onion and green peppers into small dice; slice bacon into one-inch long pieces; cut chicken breasts into bite-size pieces, seasoning with salt and pepper, to taste. In an iron skillet or heavy pan, cook bacon over medium heat until crispy; transfer onto a plate lined with paper towels and reserve. Remove and discard most of the rendered bacon fat from the skillet, leaving about one to two tablespoons. Add onions and green peppers. Sauté until onions are translucent, then transfer them and the peppers to a bowl and reserve. Cook the chicken in the same skillet over medium-high heat, until browned all around and cooked all the way to the centre (slice the biggest piece open to check doneness, there should be no trace of pink flesh.) Return sautéed vegetables to the skillet with the chicken. Stir together, then add fried bacon and incorporate, as well. Adjust seasoning with salt and pepper, as needed. If using cheese, sprinkle on top. Allow all ingredients to heat up, the flavours to meld, and the cheese to melt (if using) for about one to two minutes longer. Bring the skillet to the table, along with warm corn tortillas, lime wedges, and salsas. Below, a close-up of a taco with a generous portion of chicken *alambre* with melted cheese, and topped with creamy green sauce:

