

How To Make Chicken & Beef Tacos With Pico De Gallo

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These dishes are nothing short of Mexican comfort food. Chef D raves about the flavours, the textures, and the heat that these **beef and chicken tacos** topped with **pico de gallo** provide. Like all of Chef D's recipes, he starts off with the highest quality products available to him. In this dish that means starting off with some locally raised, grass-fed [ground beef that nutrafarms provides as well as some of our delicious](#) boneless and skinless, free-run chicken breasts.

One word of warning. These tacos will undoubtedly turn into a household favourite. Make sure that if you make them once, you're prepared to have your family and friends requesting them for years to come.

Ingredients for Pico de Gallo

- 1 large yellow onion
- 2 cloves of garlic
- 2 tomatoes
- 1 lime
- Cilantro
- Salt & Pepper to Taste
- Olive oil

Instructions for Pico de Gallo

1. Start by preheating a nonstick frying pan to medium heat. Once it reaches the desired temperature, add 1 tablespoon of olive oil.

2. Dice the yellow onion and garlic and then sauté them until they become translucent.
3. Add salt & pepper.
4. Add any peppers or spice you like. In the video above, Chef D doesn't add anything too spicy by leaving the peppers out, your guest have the option to add whatever level of heat they'd like once their tacos are on their plates.
5. Once the sautéed mixture is finished, transfer it into a food processor. Combine the mixture with 2 diced tomatoes and the juice of one lime.
6. Pulse for 10 seconds.
7. Add a handful of cilantro and then pulse again.

Ingredients for Beef & Chicken Tacos

- 1/2 pound of grass-fed beef from Nutrafarms
- 2 boneless, skinless, [free-range chicken breasts from Nutrafarms](#)
- Taco seasoning
- Corn tortillas
- Cheese blend
- Avocado
- Olive oil

Instructions for Beef Tacos

1. Start by preheating a nonstick frying pan to medium heat. Once it reaches the desired temperature, add 1 tablespoon of olive oil.
2. Place 1/2 pound of grass-fed beef from Nutrafarms into your frying pan and separate the beef as it cooks.
3. Add 1 tablespoon of taco seasoning.
4. Add salt & pepper to layer the flavour of the ground beef mixture.
5. Add a few tablespoons of pico de gallo to the mixture and cook until the meat has been fully browned.
6. Plate in either hard or soft corn tortillas and then top

with cheese, pico de gallo, rough cut cilantro and avocado.

Instructions for Chicken Tacos

1. For the tastiest chicken tacos, you'll ever make, Chef D recommends starting off by grilling some high-quality chicken breasts so that you get the added smokiness from the barbecue.
2. Thinly slice the chicken breast.
3. Peel and slice the avocado.
4. Top your corn tortillas with the sliced chicken breast, sliced avocado, some cheese, and pico de gallo.

One of the best things about tacos is how adaptable they are.

You can start with ChefD's recipe and then tweak the recipe in any way you want. Like all great food, the only part that you can't substitute is the quality ingredients.

Give Chef D's recipes for beef and chicken tacos with pico de gallo a try and let us know how it goes in the comment section. We know you'll be happy you did.