

# Chicken Machaca

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	pounds	boneless, skinless chicken breasts
2	tablespoons	vegetable oil
1	medium	onion - diced
2	small	roma tomato - chopped
1/2		red bell pepper - diced
1/2		yellow bell pepper - diced
2		jalapeno - minced
2	cloves	garlic - minced
1	tablespoon	soy sauce
1	teaspoon	white wine vinegar
1/2	teaspoon	cumin seed - toasted and ground
2	tablespoons	fresh cilantro - minced

Pound the chicken breasts to 1/2 inch thickness and slice them into ribbons about 1/2 inch wide.

Warm a large, heavy skillet over high heat. Pour in the oil and swirl it around the pan. Add the chicken and cook it through quickly, stirring continuously. Remove the chicken with a slotted spoon and transfer it to a nearby plate. Add the onion, tomato, bell peppers, and jalapeno to the skillet and cook for 1 to 2 minutes. Reduce the heat to medium and stir in the garlic, soy sauce, vinegar and cumin. Cook another 1 to 2 minutes, then add the chicken back and heat through.

Serve and garnish with cilantro.