

Buffalo Chicken Tacos

2 chicken breasts, cut into small pieces
1/2 cup flour
1 tablespoon corn starch
1/2 teaspoon salt
2-3 tablespoons oil
1/4 cup buffalo sauce
6 fajita size tortillas
1 cup shredded lettuce
1/4 cup crumbled gorgonzola
bleu cheese dressing

Whisk the flour, corn starch, and salt together. Toss the chicken in the flour mixture to coat. Heat the oil in a large skillet over medium heat. Add the floured chicken pieces and cook 3-4 minutes on each side, or until brown and cooked through. Toss the buffalo sauce with the cooked chicken. To assemble, add some chicken to each tortilla, then sprinkle with lettuce and gorgonzola, and drizzle with bleu cheese dressing. Enjoy!

adapted from [How Sweet It Is](#)