

# Mexican Chicken Torta with Ancho-Lime Cream Sauce

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-chicken-torta-recipe>

## Ingredients:

- 12 ounces chicken breast
- 1 teaspoon garlic powder
- 1 tablespoon taco seasoning
- 1/2 teaspoon salt
- 1 teaspoon olive oil
- 2 ancho peppers
- 2 cloves garlic chopped
- 1/2 small onion chopped
- 1/2 cup chicken broth or Mexican style beer
- 2 buns torta, toasted, if you can't find torta buns, you can use other bread rolls
- 2 tablespoons ancho reserved, paste recipe below
- 4 tablespoons crema
- 1/2 lime
- jalapeno peppers Roasted, for topping
- hot sauce for serving

## Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 60 milligrams
4. Fat: 10 grams
5. Fiber: 7 grams
6. Protein: 24 grams
7. SaturatedFat: 3 grams
8. Sodium: 620 milligrams
9. Sugar: 2 grams

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