

Crispy Chicken Tacos

Ingredients

- 2 TBS olive oil
- 1 pound ground chicken
- 1/2 medium sweet onion, diced
- 1 green pepper, diced
- 2 cloves garlic, minced
- 2 TBS taco seasoning
- 1 cup red enchilada sauce
- 1 cup Mexican shredded cheese
- 12 8 inch tortillas - *(I use Siete)*
- 1.5 lbs thin sliced chicken breast

Directions

1. Preheat oven to 425 °
2. Heat olive oil over medium heat in a large skillet. Add onion and peppers to the skillet. Saute for 3-4 minutes. Add garlic to the skillet and cook for an additional minute. Next, add ground chicken to skillet and cook for about 5 minutes or until chicken is browned.
3. Add taco seasoning and enchilada sauce, mix together well. Cover and cook for about 5 minutes on medium heat.
4. While meat is cooking, cover baking sheet with parchment paper, and lay tortillas out on the baking sheet. Fill one side of each tortilla with taco meat, and sprinkle with cheese. Fold tortilla in half and spray with olive oil or avocado oil spray.
5. Bake in the oven for 7-10 minutes or until tortillas are crispy
6. Top with desired toppings, and enjoy!

MADE WITH LOVE

by Teresa Forehand