

Mini 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
- Street taco size tortillas- flour or corn

Directions

1. Heat olive oil over medium heat in a large skillet.
2. 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. You can use a griddle or the oven to make these- but the griddle is my preferred method. 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. Use a pan or press to smash the taco together. Cook for a couple of minutes on each side, or until crispy.
5. Serve with your fave toppings!