

Chili Lime Tacos

Ingredients

- 2 tablespoons olive oil
- 1 teaspoon chili powder
- 1-4-1/2 teaspoon chipotle chili powder (optional for more heat)
- 1/2 teaspoon ground cumin
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon brown sugar
- fresh-squeezed lime juice from 1 lime (about 2 tablespoons)
- Lime zest from 1 lime
- 1.5 pound chicken breasts, cut into 1 inch strips
- Flour or Corn tortillas
- Shredded Cheese
- Avocado slices

Instructions

Preheat oven to 425 degrees Fahrenheit.

In a small bowl, whisk olive oil, seasonings, brown sugar, lime juice, and zest together. rub ingredients together and rub evenly all over chicken strips.

Bake chicken for 15-20 minutes (or until it reaches 165 degrees Fahrenheit).

To assemble, top tortilla with Chili Lime Chicken and desired toppings. Enjoy!



Recipe adapted & photo retrieved from <https://carlsbadcravings.com/chili-lime-chicken-tacos-with-grilled-pineapple-salsa/>

Fresh Mango or Peach Salsa

Ingredients

- 3 ripe mangos (or 2 cans peaches), diced
- 1 medium red bell pepper, chopped
- 1/2 cup chopped red onion
- 1/4 cup packed fresh cilantro leaves, chopped
- 1 jalapeño, seeded and minced
- 1 large lime, juiced (about 1/4 cup lime juice)
- 1/8 to 1/4 teaspoon salt, to taste

Instructions

In a serving bowl, combine the prepared peach or mango, bell pepper, onion, cilantro and jalapeño. Drizzle with the juice of one lime and mix well. Season to taste with salt. For best flavor, let the salsa rest for 10 minutes or longer.

Recipe adapted from

<https://cookieandkate.com/2015/fresh-mango-salsa-recipe/>

Black Bean Tacos

Ingredients

- 2 (14.5 oz) cans black beans, drained and rinsed
- 1 cup store-bought refrigerated tomato-based salsa or leftover homemade salsa
- 1 1/2 tsp chili powder
- 1 tsp ground cumin
- 8 warmed taco size yellow corn tortillas
- Shredded Romaine Lettuce
- Shredded Mexican blend cheese
- Diced Tomatoes

Instructions

In a medium saucepan combine black beans, salsa, chili powder and cumin. Simmer mixture for about 5 -10 minutes, stirring occasionally. Slightly mash beans if desired.

To assemble tacos, on each tortilla layer black bean mixture, lettuce, cheese and tomatoes. Serve immediately.

Recipe by <https://www.cookingclassy.com/black-bean-tacos-with-avocado-cilantro-lime-crema/>

Let's Taco 'Bout It