**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!


**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)
- 1/4 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.


Let's Taco 'Bout It