



FARMERS MARKET

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Oven Baked Spicy Chicken Tacos

Serves 10

1 tablespoon olive oil
1/2 pound cooked chicken shredded (I used cooked Rotisserie chicken)
1 ounce Spicy Taco Seasoning
1/2 cup onion diced
1 can diced tomato 14.5 ounce, fully drained
1 can Chopped Green Chiles 4.5 ounce, fully drained
10 Stand and Stuff Taco Shells I used Old El Paso
8 ounces Refried Beans 1/2 can
2 cups Mexican Blend Cheese shredded

Preheat oven to 400F. Spray a 9x13 baking dish with nonstick spray.

Heat olive oil over medium heat in a medium skillet.

Add onion to skillet and cook for 2-3 minutes, or until the onion is translucent and fragrant. Stir in the chicken, taco seasoning, tomatoes, and green chiles *see note. Stir to combine fully. Reduce to simmer and allow to cook for 5-8 minutes.

Place the taco shells in the baking dish, standing up. I was able to fit 10 taco shells in the dish by adding 2 on each side

Bake the taco shells for 5 minutes by themselves to allow them to crisp up. Remove from the oven.

Spoon 1 tablespoon of beans into the bottom of each taco shell. Top with the chicken mixture, almost to the top of each shell.

Sprinkle each shell generously with shredded cheese, the more the better!

Bake for 7-10 minutes or until cheese is fully melted and the edges of the shells are browned.

Remove from the oven and top with your favorite items such as jalapenos, sour cream, cilantro, and salsa.

Enjoy!

Cook's Note: Be sure to drain the tomatoes completely, this will help the taco shells to not get soggy while baking!

If you prefer your tacos not spicy, just omit the green chilis and use regular Old El Paso Taco Seasoning. Just as delicious!

Credit: thecookierookie.com