



Easy TexMex Chicken Tacos

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

Quick and full of flavor you can adjust heat by removing the seeds from jalapeno Garnish tacos with chipotle ranch salsa verde and avocado I make the chipotle ranch with fat free sour cream to save a bit of calories

Ingredients

- - 4 cups water - 1 (16 ounce) package yellow rice - 5 tablespoons olive oil
- divided (Optional) - 1 pound boneless chicken
- cut into 3/4-inch cubes - 1 (1 ounce) package chicken taco seasoning mix - 1 (16 ounce) can black beans
- rinsed and drained - 1 ½ cups shredded Mexican cheese blend - 1 (4 ounce) can sliced olives - 1 jalapeno pepper
- seeded and minced - 12 corn tortillas - 1 tablespoon bacon grease

Instructions

1. Bring water to a boil in a saucepan; add rice and 1/4 cup olive oil. Bring liquid back to a boil
2. reduce heat to medium-low
3. cover saucepan
4. and simmer until rice is tender
5. 20 to 25 minutes. Heat 1 tablespoon olive oil in a skillet over medium heat; cook and stir chicken and taco seasoning mix until chicken is no longer pink in the center
6. 5 to 10 minutes. Mix rice
7. black beans
8. Mexican cheese blend
9. olives
10. and jalapeno pepper into chicken; cook and stir until heated through
11. about 5 minutes. Heat a separate skillet over medium-high heat; warm tortillas in skillet until pliable
12. 1 to 2 minutes per tortilla. Fill each tortilla with about 1/2 cup chicken-rice mixture
13. folding tortilla over filling. Heat bacon grease in a skillet over medium heat; fry the filled tortillas until crispy
14. 2 to 3 minutes per side.