

## Baked Chicken Tacos



Servings:

**5 servings**

Prep Time:

**15 min.**

Cook Time:

**15 min.**

### Ingredients

- 1 tbsp **Olive Oil**
- 2 **Chicken Breasts**, , cubed
- 1/2 tsp **Salt**
- 1/4 tsp **Pepper**
- 1 tsp **Smoked Paprika / Garlic & Onion Powder**
- 2 **Garlic Cloves**, , minced
- 1 **Red Bell Pepper**, , diced
- 1 **Small Red Onion**, , diced
- 1 can (11oz) **Corn**, , drained & rinsed
- 1 **Lime**, , juiced
- 4 tbsp **Sour Cream**
- 1 cup **Shredded Cheese**
- 10 each **Flour Tortillas (17.5oz package)**
- Garnish: **Pico de Gallo /**

### Method of Preparation

#### Step 1

Preheat the oven to 400°F. Spray a casserole dish with pan spray.

#### Step 2

In a bowl toss the diced chicken with salt, pepper, smoked paprika, garlic and onion powder.

#### Step 3

Heat a pan over medium heat with olive oil. Add the seasoned chicken and cook for 4-5 minutes.

#### Step 4

Add the garlic, peppers, onion, and corn. Cook for an additional 3-4 minutes.

#### Step 5

Add the sour cream and lime juice to form a creamy sauce, simmer for 2 minutes. Set aside when done.

#### Step 6

Fold each tortilla in half and arrange upright in the casserole dish. Repeat with the remaining tortillas.

#### Step 7

Fill each tortilla with the chicken filling. Sprinkle the top with cheese.

Bake for 10-15 minutes, or until the tortillas are crispy and the cheese has melted. Serve with your favorite taco sides!

**Guacamole / Sour Cream /  
Cheese**

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