



SHREDDED CHICKEN TACOS

QUICK AND EASY TACOS!

INGREDIENTS

- 2 thinly sliced chicken breasts
- 2 Tbsp homemade taco seasoning
- 6 corn tortillas
- 1 cup shredded lettuce or cabbage
- 1/2 cup chopped tomatoes
- 1/2 cup chopped onions
- 1/4 cup feta cheese
- 1 avocado sliced
- 1 lime

Home Made Taco Seasoning

- 1/2 cup chili powder
- 1/4 cup onion powder
- 2 tablespoon ground cumin
- 2 tablespoon garlic powder
- 1 tablespoon smoked paprika
- 2 tablespoon kosher salt or sea salt
- 1 tablespoon black pepper

INSTRUCTIONS

- Preheat oven to 375 degrees.
- Place the chicken breasts on a baking sheet and top with homemade taco seasoning. Bake for 30 minutes (or until they're fully cooked).
- While the chicken is baking, heat the tortillas up (optional).
- Top each tortilla with chopped tomato, onions and shredded lettuce or cabbage.
- When the chicken has finished baking, shred it and place in the tortillas.
- Top each taco with feta cheese and a drizzle of lime. Enjoy!