



Ingredients:

1/2 lbs Chicken Breast, cut into strips 1 of each Red, Green and Yellow Pepper, sliced

1 medium Yellow Onion

2 cloves Garlic

3 tbsp Olive Oil

2 tbsp Fresh Lime Juice

3 tbsp Cilantro (optional)

Taco Seasoning (See Homemade Taco Seasoning)

8 Flour Tortillas

Toppings: avocado, diced tomatoes, grated DF cheese



- 1. PREHEAT OVEN TO 400 DEGREES, SPRAY RIMMED BAKING SHEET WITH NON-STICK COOKING SPRAY
- 2. CUT ALL PEPPERS AND ONION, SPREAD OVER BAKING SHEET
- 3. SLICE CHICKEN, ADD TO BAKING SHEET, TOP WITH GALIC AND TACO SEASONING, MIX
- 4. DRIZZLE OLIVE OIL EVENLY OVER EVERYTHING
- 5. ROAST IN OVEN FOR 18-25 MINUTES, TURN HALF WAY
- 6. WARM TORTILLAS, WRAP IN TINFOIL PLACE IN OVEN FOR 5 MIN