

# Leftover Chicken Tacos



## What you need:

Whole chicken, cooked and shredded

½ cup lime juice

¼ cup olive oil

1 ¼ cup cilantro

Salt

2 diced tomatoes

½ medium sized red onion, sliced

Minced jalapeno

Corn tortillas

1 ½ cups refried beans

3 cups cheddar cheese

Sour cream and lime wedges for serving

## To make:

Preheat the oven to 450 degrees and line 2 baking sheets with some aluminum foil. In a bowl, combine the chicken, lime juice, a cup of cilantro, olive oil, and salt. In another bowl combine the onion, tomatoes, and jalapeno, ¼ cup of cilantro, and some salt.

Spread the tortillas across the baking sheets and spread on the refried beans on each one. Top with the chicken mixture and some cheese. Bake for around six minutes or until the cheese melts. Remove from oven and top with the tomato mixture. Serve with sour cream, guacamole, and lime wedges.