

# CHEETOS® FLAMIN' HOT® Limón Chicken Tacos



## Ingredients

- 1 cup Very coarsely chopped CHEETOS® Crunchy FLAMIN' HOT® Limón Cheese Flavored Snacks
- ¼ cup Olive oil
- 1 Large Spanish onion, cut into ¼-inch dice
- 2 Large garlic cloves, smashed and finely chopped
- 1 Jalapeño, stem and seeds removed, finely chopped
- 1 Bunch cilantro, stems and leaves separated, finely chopped
- 1 15oz can Black beans
- 4 Skinless, boneless chicken thighs cut into ½-inch dice
- 2 cups Chicken stock
- Juice and zest of 4 limes
- 8 Corn tortillas, wrap the stack in aluminum foil
- 1 cup Sour cream
- Kosher salt
- ½ cup Whole picked cilantro leaves



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

-

## Made with

## How to make it

1. Coat a large sauté pan with olive oil; add the onions, season with salt and cook over medium-high heat until the onions are soft.
2. Add the jalapeños, jalapeño stems and garlic, and sauté for 2 to 3 minutes.
3. Stir in the tomato paste. Cook for 2 to 3 minutes.
4. Stir in the chicken and black beans. Season with salt. Add half of the lime zest and juice.

5. Add half of the chicken stock. Bring to a boil and then to a simmer. Reduce the chicken stock by half. Add the remaining chicken stock and simmer for 20 to 30 minutes.
6. Toast the tortillas on a flattop or grill.
7. Combine lime zest and juice and with the sour cream to make the lime crème.
8. Divide the filling evenly between the tortillas. Top the filling with crème, chopped CHEETOS® Flamin' Hot® Limón and cilantro leaves.