

Alambre Chicken Tacos

Serves 4; Makes 8 tacos

Ingredients

1 large (12 oz.) boneless skinless chicken breast
1 tsp. olive oil
[Sazon Seasoning](#), to taste
4 strips center cut bacon, cut into 1-1/2" pieces
1/2 green bell pepper, cut into 1/2" pieces
1/2 yellow onion, cut into 1/2" pieces
8 oz. sliced mushrooms
Kosher salt and black pepper, to taste
8 small flour tortillas
3/4 cup Monterrey jack cheese, shredded

Directions

Preheat grill on high for ten minutes. Meanwhile drizzle chicken breast with olive oil and season with Sazon. Lower grill to medium high and grill chicken 6 to 7 minutes each side. Remove from grill and cover with foil to rest. Place bacon in a skillet over medium high heat, when bacon begins to brown push to one side and add onions and peppers. Saute until they begin to soften and onion starts to get translucent, add mushrooms. Season with a little sazón, salt and pepper; cook until mushrooms begin to brown. Meanwhile slice or dice chicken, add to the pan and stir in bacon. Top with cheese and cover to melt the cheese. To serve place a spoon of filling on each tortilla.

Or as a make ahead meal leave cheese off. Store chicken filling when ready to eat warm a serving of filling for 30 seconds in the microwave on High. Then place filling on two tortilla, top with cheese and place back into the microwave for 30 seconds.

Nutritional Information per serving*: Calories 366, Total Fat 15 g, Saturated Fat 8 g, Monounsaturated Fat 2 g, Polyunsaturated Fat 0 g, Trans Fat 0 g, Cholesterol 56 mg, Sodium 1300 mg**, Potassium 312 mg, Total Carbohydrate 36 g, Dietary Fiber 1 g, Sugars 2 g, Protein 21 g.

*Information from the My Fitness Pal calculator. NI may vary depending on the brand or size of the ingredients used to prepare it.

**Sodium should be less if you make your own Sazon.



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<http://souponspiceeverythingnice.blogspot.com/2015/04/alambre-chicken-tacos.html>

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