



Serving Size: 1

Tasti Chicken Tortilla

Ingredients

- *1/2 boneless skinless chicken breast*
- *2 Tbsp. extra-virgin olive oil*
- *1/4 cup freshly squeezed lemon juice*
- *1 clove garlic, minced*
- *1/2 tsp. fresh ground black pepper*
- *1/2 Tasti-Lee tomato, cut into thin wedges.*
- *1/4 red bell pepper, cut into strips*
- *1 to 2 green leaf lettuce leaves*
- *1 flour tortilla*
- *Salsa roja & sour cream*

Directions

1. Whisk olive oil, lemon juice, black pepper, & garlic in a small bowl.
2. Slice chicken breast into strips.
3. Add chicken strips to bowl with lemon mixture & toss until mixed well.
4. Heat a skillet on medium heat for 2 minutes.
5. Add chicken to skillet & cook until browned, about 5 to 10 minutes.
6. On flour tortilla, lay down green leaf lettuce, then add chicken, bell pepper, & tomato. Top with salsa roja, to taste.
7. Wrap it up, garnish with mint, & serve with side of sour cream!