



## Easy Chicken Tortilla Tacos

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## Let's Taco 'Bout Easy Chicken Tortilla Tacos

Craving something tasty and super easy to make? These Easy Chicken Tortilla Tacos are just what you need! Packed with juicy, seasoned chicken and fresh toppings, they're perfect for a quick lunch or fun dinner. Whether you're hosting friends or just want a fast meal for yourself, these tacos come together in no time—and taste amazing. Let's taco 'bout how delicious and simple they are!

## Ingredients for Easy Chicken Tortilla Tacos

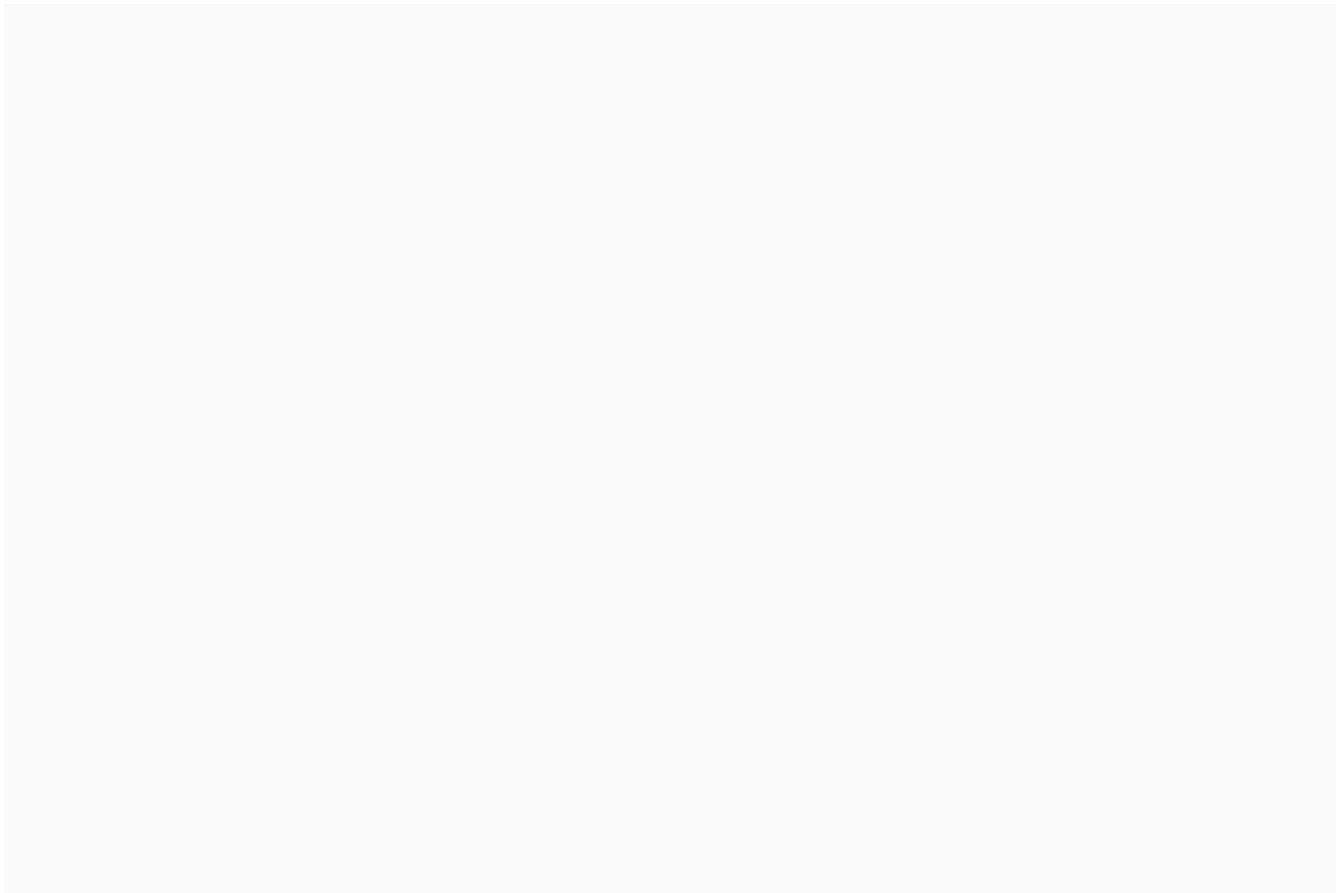
1. **2 cups** of cooked shredded chicken – you can use rotisserie or leftover chicken.
2. **1 tablespoon** of olive oil – for heating the chicken and spices.
3. **1 teaspoon** of taco seasoning – adds flavor and a little kick.
4. **8 small** soft flour or corn tortillas – warm them up before using.
5. **1/2 cup** of diced tomatoes – fresh and juicy.
6. **1/4 cup** of chopped cilantro – for a fresh taste.
7. **1/4 cup** of diced red onions – for some crunch and flavor.
8. **1/2 cup** of shredded lettuce or cabbage – optional but adds texture.
9. **1/4 cup** of shredded cheese – like cheddar or mozzarella.
10. **Lime wedges** – to squeeze on top for extra freshness.

These ingredients are simple, tasty, and easy to find in any kitchen!

## How to Make Easy Chicken Tortilla Tacos

- Heat a pan over medium heat and add the olive oil.
- Add the shredded chicken to the pan and sprinkle in the taco seasoning.
- Stir well to coat the chicken with the spices, and cook for 3–5 minutes until it's hot and full of flavor.
- While the chicken is heating, warm your tortillas. You can use a dry skillet, microwave, or wrap them in foil and place in the oven for a few minutes.
- Once everything is warm, lay out the tortillas on a clean surface or plate.
- Spoon some of the seasoned chicken onto the center of each tortilla.
- Add your favorite toppings like diced tomatoes, chopped cilantro, red onions, and shredded lettuce or cabbage.
- Sprinkle some cheese on top for that extra yum factor.
- Squeeze a little lime juice over each taco for a fresh, zesty finish.
- Fold the tortillas gently and serve right away while they're warm and delicious!

These tacos are quick, fun to make, and perfect for any day of the week. Enjoy!



# Serving & Storage Tips for Easy Chicken Tortilla Tacos

Serve tacos warm with extra lime wedges and a side of salsa or guacamole.

Add a dollop of sour cream or a drizzle of hot sauce for more flavor.

If hosting, set up a taco bar so everyone can build their own!

Store leftover chicken in an airtight container in the fridge for up to 3 days.

Keep tortillas wrapped separately to avoid getting soggy.

Reheat chicken in a pan or microwave before serving again—tastes just as good!

# Nutrition & Healthy Tips for Easy Chicken Tortilla Tacos

- These tacos are a great source of protein thanks to the chicken.
- Use **whole wheat tortillas** instead of regular ones for more fiber.
- Swap **sour cream** with **Greek yogurt** for a lighter, creamy topping.
- Add extra veggies like **spinach, avocado, or bell peppers** for more nutrients.
- Go light on the cheese or use a **low-fat version** to cut back on calories.
- Choose **grilled chicken** over fried for a healthier option.
- One taco (without heavy toppings) has around **200–250 calories** depending on ingredients.
- Make it gluten-free by using **corn tortillas** instead of flour ones.

These small changes can make your tacos healthier without losing the flavor!

## Nutrition Facts (Per 1 Taco)

Nutrient	Amount
Calories	220 kcal
Protein	18 g
Carbohydrates	18 g
Sugars	2 g
Fiber	2 g
Total Fat	10 g
Saturated Fat	3 g
Cholesterol	45 mg
Sodium	350 mg
Calcium	80 mg
Iron	1.5 mg
Vitamin C	4 mg

## The Joy of Easy Chicken Tortilla Tacos

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And just like that, your delicious Easy Chicken Tortilla Tacos are ready to steal the show! With their juicy, flavorful chicken, soft tortillas, and endless topping possibilities, this recipe proves that amazing meals don't have to be complicated. Whether you're feeding a hungry family, impressing guests, or simply treating yourself after a long day — these tacos deliver every time.

What makes them even better? You can customize them to your heart's content — spicy, cheesy, crunchy, or fresh and zesty — there's no wrong way to taco! They're the kind of dish that brings people together, gets compliments flowing, and leaves everyone asking for seconds.

So go ahead, make a batch (or two), pile on your favorite toppings, and savor every bite. Because life's too short for boring food — and these Easy Chicken Tortilla Tacos are anything but that.

🥘 Craving something sweet to finish off your taco night? Don't miss our [Easy Delicious Chocolate Brownies](#) — rich, fudgy, and impossible to resist!

🥘 Keep it tasty. Keep it simple. Keep it taco time!

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