

Muffin Tin Chicken Tacos

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Ingredients

6 Old El Paso™ flour tortillas for burritos (8 inch; from 11-oz package)
1 cup shredded cooked chicken breast
1 cup Old El Paso™ Thick 'n Chunky salsa
1/2 cup shredded Cheddar cheese (2 oz)
Shredded lettuce, if desired
Sour cream, if desired
Additional Old El Paso™ Thick 'n Chunky salsa, if desired

Directions

Heat oven to 350°F. Spray 12 regular-size muffin cups with cooking spray.

Using 4-inch round cookie cutter, cut 2 rounds from each tortilla. Place rounds on microwavable plate; microwave on High 15 seconds to soften. Place each in muffin cup, using bottom of small juice glass to press into each cup.

In medium bowl, toss chicken with 1 cup salsa. Place 1 teaspoon cheese in bottom of each tortilla-lined cup; add 1 heaping tablespoon chicken mixture to each. Top each with another teaspoon of cheese.

Bake 18 to 20 minutes or until cheese is melted and tortillas are crisp.

To serve, top each with lettuce, sour cream and additional salsa or your favorite taco toppings.