



RECIPE

rhino

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Crispy Baked Chicken Tacos



Description:

These crispy baked chicken tacos are filled with seasoned chicken, peppers, corn, and a creamy cheese mixture, then baked until golden and served with a smoky cilantro-lime dipping sauce. They're perfect for busy weeknights, game days, or feeding a crowd.

INGREDIENTS

For the Chicken Filling

- 1 pound boneless chicken breast, cut into small pieces
- Salt, to taste
- 1 tablespoon smoked paprika
- 1 teaspoon garlic powder
- ½ teaspoon black pepper
- 1 teaspoon Cajun seasoning
- 1–2 cloves garlic, minced
- 1 cup mixed bell peppers, diced
- ½ cup cooked corn
- 1 yellow onion, diced
- 1 jalapeño, chopped and seeded, optional
- 1 tablespoon lime juice
- 4 tablespoons cream cheese
- ¼ cup water
- 1 tablespoon oil, plus more for cooking

For the Dipping Sauce

- ½ cup mayonnaise
- ½ cup sour cream
- 1 tablespoon smoked paprika
- 1 teaspoon garlic powder
- Salt and pepper, to taste
- 1 teaspoon Cajun seasoning
- 1 tablespoon lime juice
- 1 teaspoon hot sauce
- 1–2 tablespoons chopped fresh cilantro

For Assembly

- 1 cup shredded Mexican blend cheese
- 10 mini flour tortillas
- 2 tablespoons oil, for brushing the tortillas

RHINO TIP



Don't overfill the tortillas. A thinner layer of filling allows the tortillas to crisp evenly and helps prevent them from opening during baking.



PREP TIME
20 min



COOK TIME
30 min



TOTAL TIME
50 min



YIELD
10 tacos

STEP-BY-STEP INSTRUCTIONS

1



Season the chicken.

In a bowl, combine the chicken, salt, smoked paprika, garlic powder, black pepper, Cajun seasoning, and 1 tablespoon oil. Mix until evenly coated.

2



Cook the chicken and vegetables.

Heat a little oil in a skillet over medium heat. Add the chicken and cook for 3–4 minutes. Stir in the minced garlic and cook for 1–2 minutes more. Add the onion, bell peppers, corn, and optional jalapeño. Cook for 3–4 minutes, or until the vegetables soften and the chicken is cooked through.

3



Finish the filling.

Reduce the heat and add the cream cheese, lime juice, and water. Stir until the cream cheese melts and forms a creamy sauce that coats the chicken and vegetables. Simmer for 1–2 minutes if needed to thicken. Remove from the heat.

4



Prepare the dipping sauce.

In a medium bowl, whisk together the mayonnaise, sour cream, smoked paprika, garlic powder, salt, pepper, Cajun seasoning, lime juice, hot sauce, and cilantro. Refrigerate until ready to serve.

5



Assemble the tacos.

Preheat the oven to 400°F. Lightly brush one side of each tortilla with oil. Flip the tortillas over and spoon the filling onto the un-oiled side. Sprinkle with shredded cheese and fold the tortillas closed.

6



Bake until crispy.

Arrange the tacos on a baking sheet and bake for 10–15 minutes, or until the tortillas are golden and crispy and the cheese is melted.

7



Serve.

Serve the tacos hot with the smoky cilantro-lime dipping sauce on the side.

TIPS & VARIATIONS



1. Make It Spicier
Leave the seeds in the jalapeño or add extra hot sauce to the filling for more heat.



2. Use Ground Chicken
Substitute ground chicken for chicken breast for a quicker and more budget-friendly option.



3. Try Different Proteins
Replace the chicken with cooked turkey, shredded rotisserie chicken, or seasoned ground beef.



4. Add Black Beans
Stir in ½ cup drained black beans for extra protein and texture.



5. Serve as a Taco Bowl
Skip the tortillas and serve the filling over rice or lettuce with the dipping sauce on the side.



Family favorites, one recipe at a time.

