

Roasted Chicken & Avacado Tacos



Ingredients:

- 1 Rotisserie chicken, shredded (you can buy this at your local grocery store)
- 2 Haas avocados, diced
- 1 ear of grilled corn, kernels removed
- 2 scallions, chopped
- 1 15oz. can of black beans, drained & rinsed
- ½ of a serrano chili pepper, finely minced
- juice of 1 lime
- 2 tablespoons olive oil
- ½ of head of cabbage, shredded
- sour cream
- 6 flour tortillas
- salt
- pepper

Directions:

1. Heat an indoor grill pan or outdoor grill.
2. Scorch tortillas on the grill, turning once. Set aside.
3. In a large mixing bowl combine avocado, corn, scallions, black beans, chili pepper, lime juice, olive oil, salt, pepper. Allow to cool a few minutes in the refrigerator.
4. Assemble tacos by layering cabbage, sour cream, chicken, and avocado mixture.