



Spicy Chicken Lettuce Tacos

Serves: approx. 5 tacos

Total Time: 50 minutes

Picture this... Each bite of these lettuce wraps brings together the zing of the marinated chicken, the freshness of the lettuce, and a creamy layer of hummus at the bottom. And remember the colorful team of tomatoes, bell peppers, and red onion on the top. It's a party of tastes and textures that will make your taste buds dance!

INGREDIENTS

- 2 boneless, skinless Chicken Breasts
- 1/4 cup Papa Vince Chili Pepper Extra Virgin Olive Oil (*adjust for preferred spiciness*)
- 2 tbsp Papa Vince Classic Extra Virgin Olive Oil
- 5 tbsp Hummus - *check our homemade recipes!*
- 1 tsp Oregano
- 1/2 tsp Sea Salt
- Black Pepper, *to taste*
- 1 medium Bell Pepper of each: Red, Yellow, and Green
- 1 small Red Onion
- 1 large Tomato
- 8-10 large leaves of Hydroponic Romaine Lettuce (approx. 2 leaves per taco) *from LocAL Lettuce Heads Farm*
- Arugula Hydroponic Leaves - *to taste, from LocAL Lettuce Heads Farm*

HOW TO MAKE

- 1. Marinate the Chicken.** Mix the Chili EVOO, Sea Salt, Black Pepper, and Oregano, and let it marinate for 30 minutes in the fridge.
- 2. Cook the Marinated Chicken.** Place a non-stick skillet or frying pan over medium-high heat - Add a drizzle of Extra Virgin Olive Oil - Take the marinated chicken breasts out of the marinade, allowing any excess marinade to drip off - Once the pan is hot, carefully place the chicken breasts in the pan. Let them cook without moving for about 5-6 minutes - Gently flip the chicken breasts and let the other side cook for another 5-6 minutes - Once cooked, remove the chicken from the pan and let it rest for a few minutes before slicing - After resting, cut the chicken breasts into thin or bite-sized strips.
- 3. Get Your Lettuce Ready.** Take a fresh romaine leaf and shake it to remove excess water. This leaf's going to be your crunchy, carb-free taco shell.
- 4. The Creamy Base.** Spread a spoonful of Hummus onto the lower part of the lettuce leaf. Imagine this as the cozy cushion that holds all the other ingredients.
- 5. Spicy Chicken Goodness.** Place a piece of marinated chicken on top of the hummus. You're adding a spicy kick that will awaken your taste buds.
- 6. A Burst of Color.** Now, it's time to make your taco vibrant and visually appealing. Carefully arrange the tomato cubes, bell pepper strips, and red onion slices on the chicken. Let your creativity shine - you can make it neat or go for a colorful explosion!
- 7. Wrap It Up.** Once your toppings are in place, gently fold the sides of the romaine lettuce leaf over the filling. It's like giving your taco a cozy hug to keep all those flavors snug. Remember to add the arugula leaves!
- 8. Ready to Devour.** Hold your taco carefully and take a bite. You'll first notice the crunch of the lettuce, followed by the creamy hummus, the zesty chicken, and the medley of fresh veggies. Each bite is a party of flavors and textures.