

Cranberry Chicken Tacos



bn HEALTHY

Let's taco-bout these tacos! Did you ever think you'd put cranberries in a taco? These are packed full of flavour, protein and fibre!

PREP: 5 mins

TOTAL: 40 mins

SERVINGS: 9

YOU'LL NEED

- BN Fibre
- Large Skillet
- Tongs
- Cutting Board
- Knife
- Paper Towels
- Small Bowl
- Measuring Cups & Spoons



NOTES

Frying the wonton sheets can be done a few hours ahead if needed and stored in a plastic bag with a paper towel.

INGREDIENTS:

1 scoop BN Fibre
9-12 wonton wrappers
250g chicken breast
60g prosciutto, chopped
60g brie, sliced
½ cup cranberry sauce
3 tbsp olive oil
2 tbsp walnuts, chopped
2 tsp rosemary, chopped
Salt and pepper

METHOD:

1. Add the cranberry sauce, walnuts and BN Fibre in a bowl - mix well.
2. Slice the brie cheese into thin slices and the chicken into thin strips.
3. In a large skillet, heat the olive oil over medium heat. Add the chicken and cook until it's golden and no longer pink.
4. Place a single wonton sheet in the oil and fry it for a few seconds before grabbing a corner with your tongs - pulling it gently up out of the oil, creating a taco shell shape. Place on a paper towel, then repeat with remaining wonton wrappers.
5. Wrap 1 chicken and 1 brie cheese into a piece of prosciutto, put it into your wonton wrapper with a dollop of the cranberry mixture.

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