

Recipe by Julia Heffelfinger

## **Baked Cheesy Chicken Tacos**

Serves 4 to 6

*This family-style, one-pan take on crispy shell tacos is a no-brainer on a busy weeknight! The loaded tacos are assembled in a casserole dish and baked until the shells are toasty and the cheese is gooey and melted. For a final flourish, I garnished the tacos with sliced chiles, Mexican crema, crisp lettuce, radish and fresh cilantro, but you should consider this taco bake as a canvas for whatever toppings you like! They stand up well to bold salsas and crunchy slaws. Here are a few topping combos to get you started:*

- **BBQ Chicken Taco:** Spicy BBQ sauce + sliced red onion + creamy slaw + chives
- **Chicken al Pastor Taco:** Spicy salsa roja + chopped grilled pineapple + cilantro + cotija cheese
- **Baja Chicken Taco:** Tomatillo salsa + shredded napa cabbage + pickled red onion + avocado + lime crema
- **Chicken Fajita:** Sautéed bell peppers + sautéed onions + hot sauce + lime wedges
- **Tandoori Chicken Taco:** cilantro chutney + curried yogurt + diced cucumber + sliced chiles
- **El Gringo Chicken Taco:** Sour cream + pico de gallo + cheddar cheese + shredded lettuce

Nonstick cooking spray, for greasing

10 hard taco shells

3 cups shredded rotisserie chicken

1 cup rinsed and drained canned black beans

1 cup rinsed and drained canned corn

1 to 2 cups shredded Mexican cheese

Mexican crema, diced avocado, shredded romaine lettuce, thinly sliced chiles, julienned radish and small cilantro sprigs, for garnish

Hot sauce and lime wedges, for serving

1. Preheat the oven to 400°F and grease a 9-by-13-inch baking dish.
2. Arrange the taco shells in the baking dish (try to fit as many as you can). Divide the shredded chicken between the taco shells, then scatter the corn and black beans over the top. Sprinkle the shredded cheese over the tacos (add to your liking).
3. Bake the tacos until the cheese is melted and the edges of the shells are beginning to brown, about 15 minutes. Let cool slightly.
4. Drizzle the Mexican crema over the tacos and garnish with diced avocado, shredded romaine lettuce, sliced chile, julienned radish and cilantro. Serve right away, passing hot sauce and lime wedges at the table.