**TACO RECIPE**

 *~By Haimanti Das*

**Preparation Time:** 15 mins

**Cooking Time:** 15 mins

**Servings:** 3

**Ingredients:**

6 Taco shells/ tortilla wraps

1 cup chopped Bell Peppers (red, green, yellow, orange)

1 medium sized Red Onions diced

1 medium sized Tomato diced

1 tbsp lemon juice

150g boiled roughly shredded Chicken (optional)

2 tbsp Kashmiri Red chilli powder

½ tsp Paprika powder (optional)

1 tbsp Garlic powder

1 tbsp Cumin powder

1 tbsp Oregano

1/2tsp Black pepper powder

2 tbsp olive oil

Salt as per taste

Mayonnaise (optional)

200g Mozzarella cheese (quantity depends on each individual)

**Procedure:**

1. Place a frying pan on the stove and add 1 tbsp olive oil in the pan. Once the oil gets heated, add the shredded boiled chicken, black pepper powder and salt (as required) to the pan and sauté it for 5-6 minutes on medium high flame. Once you see the shredded chicken has turned slightly golden on the edges, lower the flame, and set aside the chicken on a plate.
2. Now add another tablespoon of olive oil in the same pan. Wait until it gets heated. Add the bell peppers, onion, and tomato in the pan sauté it for 3 minutes in low flame. After that add all the spices (Kashmiri red chilli powder, paprika powder, cumin powder, garlic powder, oregano & salt) and mix together with the vegetable for another 3 minutes.
3. Next, add the prepared shredded chicken in the pan and mix everything well for 2 minutes. Turn off the flame and finish it off by adding 1 tbsp lemon juice and again mix it well. Your taco filling is now ready.
4. To assemble the taco shells, fill it in with the stuffing that you prepared down the center of each taco shell. Garnish it with shredded mozzarella cheese and mayonnaise (optional) and heat it in microwave for 60-90 secs until the cheese melts completely. Voila your Tacos are ready to serve!