

## Southwest Chicken Tacos with Blue Label Organic Herbs

### Ingredients

6 to 12 corn or flour tortillas, warmed

#### DRESSING:

$\frac{3}{4}$  cup mayonnaise

$\frac{1}{3}$  cup buttermilk

$\frac{1}{4}$  cup fresh cilantro, chopped

1 canned chipotle chile in adobo sauce, seeded

2 tablespoons fresh lime juice

1 teaspoon granulated sugar

$\frac{1}{2}$  teaspoon canned adobo sauce

$\frac{1}{2}$  teaspoon ground cumin

$\frac{1}{2}$  teaspoon salt

#### FILLING:

1 (8.5 oz) pouch microwavable basmati rice

2 cups cooked chicken, shredded

1 (15 oz) can black beans, drained and rinsed

#### GARNISH:

$\frac{1}{4}$  cup fresh chives, chopped

$\frac{3}{4}$  cup salsa or pico de gallo

$\frac{3}{4}$  cup shredded Mexican 4-cheese blend

### Directions

Microwave rice according to package directions.

Transfer to a large bowl, and fluff with a fork. Set aside.

In a blender or food processor, blend mayonnaise, buttermilk, cilantro, chipotle chile, lime juice, sugar, adobo sauce, cumin, and salt until smooth.

Gently stir chicken, beans, and  $\frac{3}{4}$  cup dressing into the cooked rice.

Spoon about  $\frac{1}{2}$  cup of the filling and dressing mixture onto each tortilla.

Top each with 1 tablespoon salsa and 1 tablespoon cheese. Sprinkle with chives.

Serve with additional dressing, if desired.

Enjoy!



Find more recipes online at [calloways.com](http://calloways.com)!