

Chicken Pasta Tacos

Ingredients:

- 2 ½ lbs. Chicken breast
- 6 Tablespoons Chipotle Extra Virgin Olive Oil (divided)
- 1 package jumbo pasta shells
- 5 – 6 Tablespoons Jalapeno Balsamic (divided)
- 2 Tablespoons Tunisian Harissa Extra Virgin Olive Oil (plus more for greasing pan)
- 2 – 4 ounce can green chilies
- 2 – 8 ounce package cream cheese (low fat works fine)
- 16 ounce jar Taco sauce
- 2 cups shredded Mexican cheese
- 1 cup tortilla chips crushed

Preparation:

Preheat oven to 350 degrees.

Slice chicken in to 1” strips and marinate in 2 – 3 tablespoons of Chipotle Olive Extra Virgin Olive Oil for 4 hours.--Sauté chicken until no longer pink, then remove from heat, place in a bowl, allowing to cool slightly.

Meanwhile cook pasta according to directions, shorten cooking time by 1 minute to make sure shells are still a little stiff. When done, drain, (do not rinse) return to pan and toss with 2 tablespoons of Jalapeno balsamic.

When meat is cool enough to handle, shred and return to sauté pan. Add 3 tablespoons Chipotle Extra Virgin Olive Oil, 2 tablespoons of Harissa Extra Virgin Olive Oil, green chilies and cream cheese. Heat until cheese is melted. Remove from heat.

Grease the bottom of a 9” x 13” baking pan with a small amount of Harissa Extra Virgin Olive Oil.

Spoon the meat mixture into each pasta shell and place seam side up in baking pan. [A ¾ ounce melon baller works well]. Layer stuffed shells along the bottom of baking pan. You may have to stack some shells on a second layer.

Pour Taco sauce over pasta shells. The sauce will not completely cover shells. Top with shredded cheese and crushed tortilla chips.

Bake for 45 minutes to an hour or until cheese is melted and the dish is heated through.

Serves 8