

# Roasted Poblano and Bell Pepper Chicken Taco

Servings : 2

Amount	Measure	Ingredient - Preparation Method
1/2		red bell pepper - stemmed seeded and flattened
1		poblano pepper - stemmed seeded and flattened
1		store roasted chicken
2	tablespoons	extra virgin olive oil
1/2	teaspoon	ground cumin
1	pinch	cayenne
1	clove	garlic - minced
1/2		lime - juiced
1	piece	kosher salt
1/2	cup	sour cream
1	tablespoon	yellow onion - finely chopped
2	tablespoons	cilantro - finely chopped
4	small	corn tortilla
1/4	cup	cheddar cheese
		salsa

Position an oven rack close to the broiler, and heat the broiler. Put the peppers skin side up on a baking sheet and broil until blackened. Transfer the peppers to a small bowl, cover the bowl with plastic wrap and let it cool.

Reduce oven to 400.

Remove skin from legs, thighs, and wings of the chicken and shred the meat; you should have about 1.5 cups. In a medium bowl, combine olive oil, cumin, cayenne, half the garlic, and the lime juice. Season with salt. Add chicken to bowl and toss to coat.

Remove skin from peppers and chop finely.

In a small bowl, combine the sour cream, onion, the other half of garlic, the cilantro and the chopped peppers.

Put the tortillas on a baking sheet. Divide the chicken among the tortillas leaving a little space around the edges. Top with sour cream mixture and cheese. Bake until cheese is melted, about 5 minutes. Garnish with cilantro and salsa.