



Black Bean Tacos



Ingredients

- 1 tablespoon olive oil
- 1 small onion, chopped
- 1 (15 ounce) can black beans, rinsed and drained
- 1 cup of diced cooked chicken
- 1 (7 ounce) can green salsa (salsa verde)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 6 taco shells
- 2 ounces shredded Mexican cheese blend
- 1 tomato, diced
- 1 avocado, sliced (optional)
- 1 cup shredded lettuce (optional)

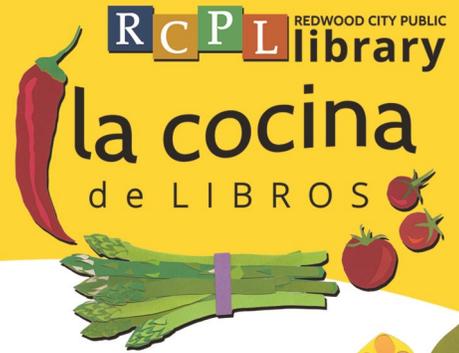
Directions

Heat olive oil in a saucepan over medium-low heat; cook onion in hot oil until tender, about 5 minutes. Stir black beans, chicken, green salsa, garlic powder, chili powder, and cumin with the onion. Reduce heat to low and cook the mixture at a simmer until it thickens, 5 to 10 minutes.

Serve with taco shells, Mexican cheese blend, tomato, avocado, and shredded lettuce.



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