Ingredients:

Black Bean Salad
1 can (15 oz. – no salt) black beans, drained and rinsed well
2 tablespoons finely diced red onion
3 tablespoons finely diced bell peppers (about 3 baby sweet peppers, or ¼ of a red, yellow or orange bell pepper)
1 cup baby spinach, finely chopped
¼ teaspoon grated lime zest
2 teaspoons lime juice
2 tablespoons chopped cilantro
3 tablespoons finely diced Poblano pepper (about ½ of a small Poblano)
2 tablespoons extra virgin olive oil
1/8 teaspoon finely minced garlic clove (about ½ of a small clove)
3/8 teaspoon kosher salt
1/8 teaspoon ground pepper

Chipotle Lime Sauce
¼ cup mayonnaise
1 tablespoon sour cream
1/8 teaspoon lime zest
1 teaspoon lime juice
1/8 teaspoon chipotle pepper powder
Pinch of kosher salt and ground pepper

Tacos
1 cup shredded rotisserie chicken
3 to 4 corn tortillas, warmed
½ cup of very thinly sliced red cabbage
9 to 12 slices ( thinly sliced ) jalapeño for garnish
1 tablespoon cilantro leaves for garnish

Directions:

Black Bean Salad: Add the black beans, red onion, bell pepper, spinach, lime zest and juice, cilantro, Poblano pepper, olive oil, garlic, salt and pepper to a medium bowl and gently stir together with a spoon so the beans don’t break up. Let the salad sit for at least 15 minutes to let the flavors develop; can be made up to one day ahead – the beans will break down a bit from the lime juice but the flavors won’t be affected. Store leftover salad covered in the refrigerator, makes about 2 cups.

Chipotle Lime Sauce: Add all ingredients to a small bowl and mix well. Let sauce sit for at least 15 minutes for the flavors to develop. Can be made up to 2 days ahead; store covered in the refrigerator, makes about 1/3 cup.

Assemble: For the rotisserie chicken, remove all of the meat off the bone and reserve 1 cup for the tacos. Store the remaining chicken in an airtight container in the refrigerator for up to 1 week, or bag the shredded chicken in 1 cup servings and freeze for later use.

Heat the oven, or toaster oven, to 350º and wrap the corn tortillas in foil. Let them heat in oven for about 5 minutes.

Thiny slice the red cabbage and jalapeño slices and gather all of the ingredients on the cutting board to start assembling the tacos.

When the corn tortillas are warm, fill each of them with about ¼ cup of the black bean salad, 1/8 cup of shredded red cabbage, ¼ cup shredded chicken, a few small dollops of chipotle lime sauce, garnish with the sliced jalapeño and cilantro leaves and serve immediately.

Eat well and share the love!
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