



*Aunt Nellie's*<sup>®</sup>

## CHICKEN SOFT TACOS WITH PICKLED BEET SALSA

**SERVES:** Makes 4 SERVINGS

**PREP TIME:** 25 MINUTES

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### INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Baby Whole Pickled Beets (See Note)
- 2 tablespoons chopped red onion
- 2 tablespoons coarsely chopped fresh cilantro leaves
- 1 tablespoon fresh lime juice
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/3 cup sour cream
- 1 tablespoon jalapeno mustard
- 4 soft flour tortillas (6-inch diameter)
- 2 cups fresh arugula
- 2 cups chopped cooked rotisserie chicken (hot or cold)
- 1/4 cup crumbled queso fresco cheese

NOTE: Sliced Pickled Beets or 3 single serve cups Aunt Nellie's Diced Pickled Beets may be substituted.

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### INSTRUCTIONS

1. Cook For salsa, drain beets; chop. In medium bowl, combine beets, onion, cilantro, lime juice, salt and pepper.
2. In small bowl, stir together sour cream and mustard; set aside.

3. On one half of tortilla, place equal amounts of beet salsa, arugula, chicken and cheese.  
Top with dollops of mustard sour cream. Fold over.
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**FIND IT ONLINE:**

<https://auntnellies.com/chicken-soft-tacos-beet-salsa/>

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