

Smashed Chicken Caesar Tacos (Main Courses)

1 cup Greek yogurt
4 Tbsp. Halladay's Garlic Parmesan Dip & Seasoning Blend, divided
Juice of one lemon
1 Tbsp. capers, drained and rinsed
1 Tbsp. olive oil
3 cups chopped romaine lettuce
1 lb. ground chicken
6 to 8 small sandwich wraps or soft taco shells
Olive oil, for cooking
Grated parmesan cheese, optional

Make the dressing by combining the Greek yogurt, 2 Tbsp Garlic Parmesan Seasoning (reserving the rest for later), lemon juice, capers and olive oil; mix until smooth and creamy.

In a small bowl combine lettuce with desired amount of dressing, toss to coat.
Mix ground chicken with remaining 2 Tbsp. Garlic Parmesan Seasoning. Spread the chicken mixture across the tortillas or wraps in a thin layer.

Heat a skillet over high heat and add a drizzle of oil. Place each tortilla or wrap, chicken side down, into the pan. Use a spatula to press it firmly down and cook for 2 to 5 minutes. Flip and cook for another minute or two to brown the other side.

Remove from pan; add a drizzle of the dressing on the chicken, then top with the lettuce mixture. Add a sprinkle of parmesan cheese, if desired. Serve immediately.