

# Chicken Caesar Pita Tacos

## Ingredients

- 4 small pita breads
- 2 small chicken breasts
- 1 tablespoon olive oil
- 1 teaspoon paprika
- ½ teaspoon garlic powder
- ⅓ cup Caesar dressing, plus more as needed
- ½ cup shaved or grated Parmesan cheese
- Extra black pepper, for serving
- ½ teaspoon onion powder
- ½ teaspoon Italian seasoning
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 3 cups chopped romaine lettuce

## Optional Add-Ins

- Lemon wedges
- Lightly crushed croutons
- Cherry tomatoes, halved
- Crispy bacon
- Sliced avocado

## Instructions

1. Pat the chicken breasts dry and rub them with olive oil.
2. Season both sides with paprika, garlic powder, onion powder, Italian seasoning, salt, and black pepper.
3. Heat a skillet over medium heat. Cook the chicken for 5–7 minutes per side, or until golden on the outside and cooked through in the center.
4. Transfer the chicken to a cutting board and let it rest for 5 minutes before slicing.
5. Warm the pita breads in a dry skillet for a few seconds on each side, or warm them in the oven until soft and flexible.
6. Toss the chopped romaine with Caesar dressing. Use just enough dressing to lightly coat the lettuce.
7. Fill each pita with dressed romaine, sliced chicken, and Parmesan cheese.
8. Finish with extra black pepper and any optional add-ins. Serve right away.

## Note & Storage

- Resting the chicken before slicing helps keep it juicy.
- Do not add too much dressing, or the pita may get soggy.
- Assemble right before serving for the best texture.
- Store the chicken, lettuce, dressing, Parmesan, and pita breads separately.
- Refrigerate cooked chicken for up to 3–4 days.