Chicken Avocado and Mango Tacos

Ingredients:
1 Ripe Avocado, Chopped
1 Cup Chopped Ripe Mango
1 Jalapeno Pepper, seeded and finely chopped
1/2 Cup Chopped Jicama
Juice of one Lime (2 TBSP)
Salt and Pepper
1/4 Cup Finely Chopped Cilantro
Carb Balance Mission Tortillas
1 1/2 Cups Cooked, Cubed Chicken Breast. Allow chicken to set in the refrigerator at least 2 hours to get good and cold.

Directions:
1. In a mixing bowl, combine the avocado, mango, jalapeno pepper, jicama, and lime juice.
2. Season to taste with salt and pepper
3. Mix in the cilantro let stand for 20 minutes. Add the chicken. Then fill tortillas with about 1/3 cup of mixture. Tacos are meant to be served cold.

Serve with fresh pinto beans and mixed berries for a light and refreshing meal.