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**LOADED CHEESY POCKET TACOS RECIPE**

Loaded Cheesy Pocket Tacos! These crispy, flavorful, and customizable treats are a mouthwatering addition to any mealtime or gathering. Enjoy the cheesy goodness!

### EQUIPMENT

* Cutting board
* Chef's Knife
* Mixing bowl
* Baking sheet

### INGREDIENTS

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* 1 cup shredded chicken because chicken is the ultimate taco pal!
* 1/2 cup diced tomatoes adding some juicy love.
* 1/4 cup red onion for a little tear-inducing charm.
* 1/2 cup bell peppers for the colorful crunch.
* A handful of black olives because they are secretly tiny flavor bombs.
* A bunch of fresh cilantro for that zesty green goodness.
* 1 cup shredded cheddar cheese because what's life without cheese?
* Spice Mix: 1 teaspoon cumin 1/2 teaspoon chili powder, 1/2 teaspoon garlic powder, and a pinch of sass, to spice up your taco party.
* 4 soft tortillas to wrap all that goodness in!

### INSTRUCTIONS

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* Heat up that grill and dance with excitement!
* Mix all those ingredients together like a delicious Mexican tango.
* Sprinkle in the spice mix like a sassy chef sprinkling fairy dust on a dish.
* Fill up those tortillas like you're creating edible pockets of joy.
* Shower them with cheddar cheese like you're sprinkling edible gold.
* Fold those tortillas like you're making tiny taco blankets.
* Grill them to perfection, just enough to get a cheeky tan.
* Let them cool down like you're giving them a relaxing siesta.
* Serve with a flourish and savor the ooey-gooey magic!