

Easy Taco Chicken Cottage Cheese Bowls with Dorito-Style Flavor

Creamy Dorito-Style Taco Chicken Cottage Cheese Bowls



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

For the Bowls:

- 2 1/2 cups low-fat cottage cheese, blended smooth
- 15 ounces cooked shredded chicken
- 2 teaspoons taco seasoning
- 1 cup diced tomatoes
- 1 cup corn
- 1/2 cup black beans
- 3/4 cup shredded cheddar cheese

For Topping:

- Crushed tortilla chips
- Green onion
- Greek yogurt

DIRECTIONS

1. Blend the cottage cheese: Add the cottage cheese to a blender or food processor and blend until completely smooth and creamy.
2. Season the base: Transfer the blended cottage cheese to a mixing bowl and stir in the taco seasoning until evenly combined.
3. Add the filling ingredients: Fold in the shredded chicken, diced tomatoes, corn, and black beans. Mix until everything is evenly coated in the creamy taco base.
4. Divide into bowls: Spoon the mixture evenly into oven-safe bowls or a baking dish if you want to heat everything together.
5. Top with cheddar: Sprinkle the shredded cheddar over each bowl.
6. Heat until bubbly: Warm the bowls in the oven or microwave until the cheese is melted and the mixture is heated through and bubbly.
7. Finish with toppings: Top with crushed tortilla chips, sliced green onions, and a dollop of Greek yogurt before serving.

SWAPS & NOTES

This recipe is easy to adjust depending on your tastes and what you have available.

Rotisserie chicken works perfectly and makes prep even faster.

Pepper jack can be used instead of cheddar for a little more heat.

Fire-roasted tomatoes add even more flavor.

TIPS FOR SUCCESS

Use warm shredded chicken if possible.

It helps the mixture heat through faster and blend more smoothly with the seasoned cottage cheese base.

Drain tomatoes and beans well before mixing.

Too much extra liquid can thin out the creamy texture and make the bowls more watery than intended.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-taco-chicken-cottage-cheese-bowls-with-dorito-style-flavor/>