



Chicken Street Tacos

Ingredients

1. 1 lb skinless chicken thighs cut into small pieces
2. 1 tbsp olive oil
3. 2-3 limes
4. 1 tbsp garlic powder
5. 1 tsp paprika
6. 1 tsp chili powder (less if desired)
7. 1 tsp salt
8. 1 tsp pepper
9. 10 small corn tortillas
10. 1/2 onion or 1 small onion chopped
11. 2/3 cup chopped fresh cilantro
12. 1/2 cup cotija cheese crumbles
13. Salsa

Serves: 2-4

Instructions

1. Combine olive oil, juice from 1 lime, garlic, paprika, chili powder, salt, pepper, chicken pieces (ensure chicken is coated)
2. Marinate for 30 minutes
3. Cook chicken in skillet over medium high heat 6-7 minutes or until cooked through
4. Heat tortillas in clean skillet until soft (one at a time)
5. Add chicken to each taco
6. Top tacos with chopped onion, cilantro, cotija cheese and salsa
7. Serve with lime wedges

Prep Time: 45 minutes