GRILLED CHICKEN STREET TACOS

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4 servings

1 ½ pounds trimmed boneless skinless chicken thighs

¼ cup fresh lime juice

¼ cup olive oil

3 cloves garlic, peeled and smashed

2 teaspoons ground cumin

1 ½ teaspoon ancho chili powder

¼ cup chopped fresh cilantro

Salt and freshly ground black pepper

For serving:

12 mini corn taco shells, warmed (double up if desired)

1 large avocado, cored and sliced

1 small red or Yellow onion, chopped

3 tablespoon chopped cilantro

Lime wedges, optional

**Directions:**

* Add chicken to a gallon size resealable bag
* In a small bowl, whisk together lime juice, olive oil, garlic, cumin, chili powder, cilantro, 1 teaspoon salt, and ¾ teaspoon pepper
* Pour mixture over chicken in bag and then seal bag while releasing any trapped air
* Rub marinade over chicken
* Transfer to refrigerator and allow to marinate at least 1 hour and up to 6 hours
* Preheat a grill over medium-high heat (425-450 degrees f)
* Remove chicken from marinade and grill until chicken has cooked through, turning once halfway through grilling, about 5-6 minutes per side (thickest center should register 165 degrees F and thighs should be slightly charred
* Transfer to a plate, cover with foil, and let rest for 5 minutes
* Dice trilled chicken into cubes
* Sprinkle chicken over 1-2 tortillas per taco then add an avocado slice, diced chicken, onions, and cilantro
* Serve warm, spritzing each taco with lime juice and drizzling with hot sauce