
Chicken Street Tacos

From the Kitchen of Brett Broussard

1 pound boneless skinless chicken thighs

1/4 cup fresh lime juice

1/4 cup canola oil

1 tablespoon garlic powder

1 tablespoon cumin

1 tablespoon chili powder

1/4 cup fresh cilantro (chopped)

1 teaspoon salt

1/2 cup sour cream (Lime crema)

1 tablespoon lime zest

Add chicken to a Ziploc bag. In a small bowl, whisk together lime juice, oil, seasonings, and cilantro. Pour mixture over chicken and refrigerate for 2-4 hours. Remove from marinade and grill, about 5-6 minutes each side. Mix sour cream and lime zest. Slice chicken and serve in a corn or flour tortilla with lime crema, avocado, cilantro, and chopped tomatoes.
