



ROASTED CHICKEN TACOS

Ingredients

6 Mission® Carb Balance® Tortillas,
warmed

6 Boneless, skinless chicken thighs (about 1.5 lbs
total)

1 tsp. Chili powder

1 Jalapeño, sliced

1 Avocado, mashed

Kosher salt to taste

Pomegranate (garnish)

Lime, optional

Instructions

1. Heat grill. Season the chicken with the chili powder and $\frac{1}{4}$ tsp. salt. Grill the chicken, turning once, until the chicken is cooked through about 10 minutes.
2. Transfer the chicken to a plate to cool slightly. Cut chicken into cubes and top the tortillas with the chicken, mashed avocado and jalapeño slices.
3. Garnish with lime wedges and pomegranate.

Makes 6 Tacos