

### **Jenna's Chicken Tacos**

2 teaspoons chili powder  
1 teaspoon ground cumin  
1 teaspoon smoked paprika  
1 teaspoon dried oregano  
½ teaspoon garlic powder  
Kosher salt and freshly ground black pepper, to taste  
1 ½ pounds boneless skinless chicken thighs  
1 tablespoon oil  
12 mini flour tortillas, warmed  
1 cup pico de gallo  
1 avocado, halved, peeled, seeded and diced  
½ cup chopped fresh cilantro leaves  
1 lime, cut into wedges  
Crema



In a small bowl, combine chili powder, cumin, paprika, oregano, garlic powder, 1 teaspoon salt and 1/2 teaspoon pepper. Season chicken with chili powder mixture.

Heat canola oil in a large cast iron skillet over medium high heat. Working in batches, add chicken to the skillet in a single layer and cook until golden brown and cooked through, reaching an internal temperature of 165 degrees F, about 4-5 minutes per side. Let cool before dicing into bite-size pieces.

Serve chicken in tortillas, topped with pico de gallo, avocado, cilantro and lime.

### **Crema**

8 oz. sour cream  
1 lime  
1 small clove garlic, minced  
1/4 tsp salt

Zest the lime, then squeeze the juice into a small bowl.

Add about 1 tsp of the zest and 1 Tbsp of the juice to the sour cream, along with the garlic and salt. Stir to combine and use immediately, or refrigerate until ready to serve.

### **Pico de Gallo**

1 lb tomatoes, (3-4 medium), diced

1/2 medium onion, (1 cup chopped)

1 jalapeno pepper, seeded and finely minced (optional)

1/2 cup cilantro, chopped

2 Tbsp lime juice, from 1 lime

1/2 tsp salt, or to taste

1/8 tsp black pepper

In a medium bowl, diced tomatoes, onion, jalapeno pepper and chopped cilantro.

Stir in 2 Tbsp lime juice and lightly season with 1/2 tsp salt and 1/8 tsp black pepper, or season to taste. Enjoy right away or cover and refrigerate overnight.

Credit to [DamnDelicious.net](http://DamnDelicious.net)